



HEARTLAND[®] APPLIANCES INC.

1050 Fountain St. N., Cambridge, Ontario, Canada N3H 4R7

ATTENTION INSTALLER: *Leave this manual with appliance*

Bus. (519) 650-5775 or Fax (519) 650-3773

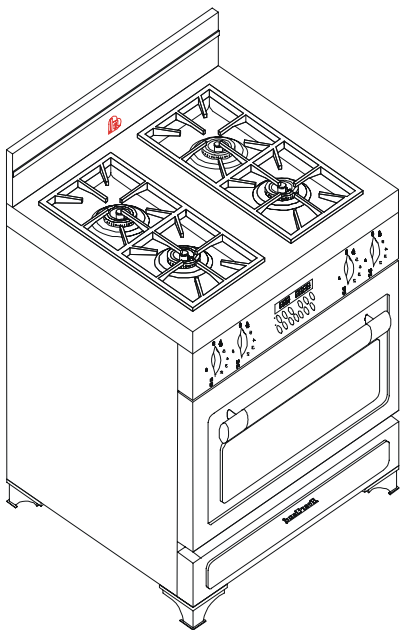
Toll Free Phone 1-800-361-1517

Toll Free Fax 1-800-327-5609

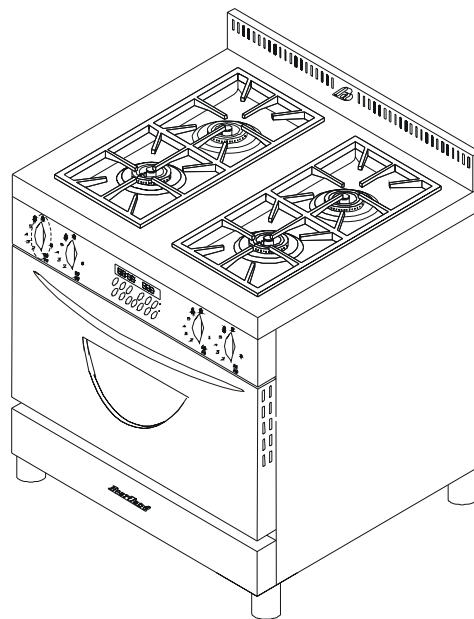
Legacy Model 3530-3630

metro Model 3535-3635

Installation and Operation Guide 30" and 36" Gas/Electric Professional Style Cook Stove



**NOTE: Clock must
be set or your
oven will not
function!**



Note: Please read these instructions thoroughly before attempting to install this unit. Failure to follow installation instructions will result in costly service calls.

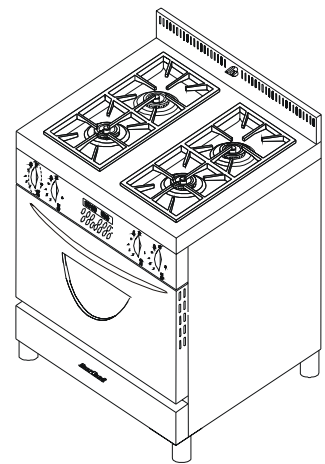
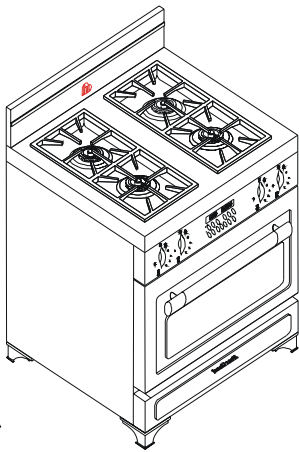
This appliance can only be installed in the state of Massachusetts by a Massachusetts licensed plumber or gasfitter.

These symbols on the nameplate mean the product has been design certified by C.S.A International Laboratories



Save these instructions for future use

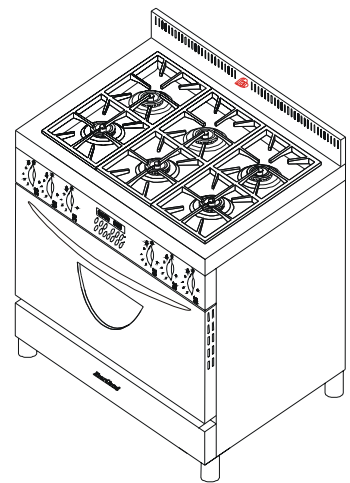
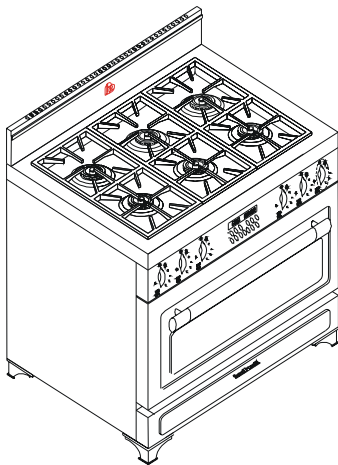




Legacy Models 3530-3630

metro Models 3535-3635

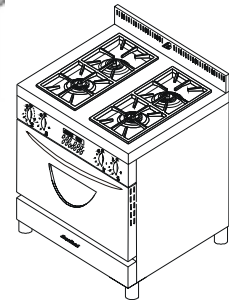
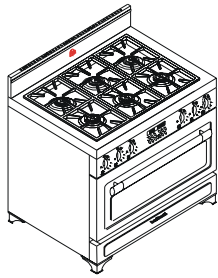
Installation and Operation Guide



WARNING

- All ranges can tip
- Injury to persons could result
- Install anti tip devices
- packed with range
- See installation instructions





Gas Top/Electric Convection

Self Clean Models 3530/3535 & 3630/3635

CONSUMER WARRANTY

ENTIRE PRODUCT – LIMITED ONE YEAR WARRANTY

HEARTLAND warrants the replacement or repair of all parts, including gas components of this Cookstove which prove to be defective in material or workmanship, with the exception of the painted or porcelain enamel finish and plated or stainless steel surfaces, for one year from the date of original purchase. Such parts will be repaired or replaced at the option of Heartland without charge, subject to the terms and conditions set out below.

The warranty period against defects in the painted or porcelain enamel finish and plated or stainless steel surfaces, is 90 days from date of original purchase. **The warranty does not include replacement of oven lamps or filters.**

OVEN ELEMENTS - LIMITED SECOND THROUGH THIRD YEAR WARRANTY

HEARTLAND warrants the oven heating elements against defects in material or workmanship for an additional two years. These parts will be repaired or replaced at the option of Heartland without charge, but you pay for labour and transportation subject to the terms and conditions set out below.

TERMS AND CONDITIONS

1. This warranty applies only for single family domestic use when the Cookstove has been properly installed according to the instructions supplied by Heartland and is connected to an adequate and proper utility service. Damage due to faulty installation, improper usage and care, abuse, accident, fire, flood, acts of God, commercial, business or rental use, and alteration, or the removal or defacing of the serial plate, cancels all obligations of this warranty. Service during this warranty must be performed by a factory Authorized Service Person.
2. **Warranty applies to product only in the country in which it was purchased.**
3. Heartland is not liable for any claims or damages resulting from any failure of the Cookstove or from service delays beyond their reasonable control.
4. To obtain warranty service, the original purchaser must present the original Bill of Sale, Model and Serial number. Components repaired or replaced are warranted through the remainder of the original warranty period only.
5. The warranty does not cover expense involved in making this appliance readily accessible for servicing, replacement of house fuses or fuse boxes, or resetting of circuit breakers.
6. This warranty gives you specific legal rights. Additional warranty rights may be provided by law in some areas.
7. Adjustments such as education of customer in proper use and care of product calibrations, air shutter adjustments, levelling, tightening of fasteners, or utility connections normally associated with original installation are the responsibility of the dealer or installer and not that of the Company.
8. Breakage, discoloration or damage to glass, metal surfaces, plastic components, trim, paint, porcelain or other cosmetic finish, caused by improper usage or care, abuse, or neglect is not covered under this warranty.

Fill in the spaces below for future reference, should service be required.

If further help is needed concerning this warranty, contact:

PLACE OF PURCHASE _____

DATE OF PURCHASE _____

SERIAL NUMBER _____

MODEL NUMBER _____

Customer Service
Heartland Appliances Inc.
1050 Fountain St. N., Cambridge,
Ontario, Canada N3H 4R7
Bus. (519) 650-5775 or Fax (519) 650-3773
Toll Free Phone 1-800-361-1517
Toll Free Fax 1-800-327-5609

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Set Up and Assembly

Safety Instructions

Please check for any damage that may have occurred during shipping. In the unlikely event that you find any shipping damage, inform your dealer immediately!

Legacy and Metro ranges consist of the range body and the splashback. The splashback is fastened to the back of the stove for shipping purposes.

Tools required for assembly:

- Screwdriver
- Utility knife
- Level
- Metal shears
- Hammer

You must have a qualified electrician connect the new range to be sure all electrical codes and regulations are observed except when range is equipped with a cord and plug. A qualified gas technician must install this appliance to ensure local installation codes and regulations are observed.

Preparing the Installation Site

Find the appropriate clearance/installation diagram for your range on the following pages. (see fig 1 & 2) Diagrams include installations with an exhaust hood.

These diagrams will outline the required opening for your range and clearances to cupboards, electrical outlets, and gas outlet. Site preparation can be made to have these utilities ready prior to receipt of the range and splashback. Also required before installation of your range, is the placing of the Anti-tip bracket. Follow this procedure to install the anti tip

bracket.

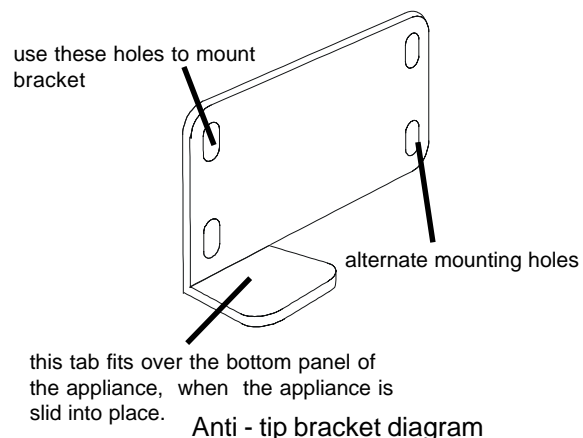
1) the anti tip bracket package (complete with screws) is found in the accessory box inside the oven.

2) on the wall measure up from the floor 5 5/8" and mark that position with a pencil, this is the correct height of the tab on the bracket.

3) at the 5 5/8" height locate a wall stud along that horizontal plane.

4) fasten the bracket to the wall stud at the 5 5/8" height with the 2 screws supplied.

5) use the two holes immediately above the tab in the left side of the bracket, if there is a blockage preventing the use of these holes, use the alternate holes in right side of the bracket.



Installation Clearances

Should the range be installed adjacent to a refrigerator, it is important that there be a minimum of 5" (30 cm) of space between the two appliances for proper air circulation.

Installation of cabinet storage space above the surface burners should be avoided at all costs to eliminate the risk of burns or fire by reaching over the surface burners. If combustible materials are present above the cooking surface they should be at a minimum distance of 36" from the surface burners.

Your range should be level for best cooking results. To verify, place a carpenter's level on top of the cooking surface and across the oven rack. If leveling is required, adjust the leveling screws under one or more of the legs accordingly. (see "Positioning the Range" step in this section)

To facilitate the installation of your range, all four legs are equipped with Teflon gliders. To prevent scratches ensure that the gliders and kitchen floor are free of any debris.

Exhaust Hood

An exhaust hood must be installed over your new appliance. (see fig 1) Matching Legacy and Metro exhaust hoods are available from your dealer. You may also call Heartland Appliances directly for pricing information. Our hoods are designed and built to complement your range's visual appeal and performance.

Should you wish to install an exhaust hood of your own choice, ensure that the exhaust hood you purchase is the correct size and capacity for your Heartland range. Please follow the exhaust hood manufacturers installation instructions. When installing an after market exhaust hood over a Heartland appliance we recommend that you use the clearances as shown in the clearance diagrams for exhaust hood installations.

Venting Safety Guidelines:

Installation must be completed in accordance with all local and national codes. Use only materials which conform to local codes in effect. Be sure the power is disconnected before doing any electrical work. All duct work must be metal. Do not use plastic duct. The range hood should never be exhausted into a wall cavity or an attic where an accumulation of grease could become a fire hazard. When the installation is completed, turn on the fan and make sure that there are no obstructions in the line.

Electrical Installation

Electrical requirements: standard 240 60 Hz (4.5 Kw for 30" models and 5.6 Kw for 36" models) volt receptacle, properly polarized, on it's own line. Ranges are provided with a moulded on plug cap power cord rated 120/240 volts

Models 3520/3525 and 3620/3625 gas/electric ranges must be electrically grounded in compliance with local codes. In the absence of local codes, the installation must conform with the National Electrical Code. Disconnect the electrical supply before servicing the appliance.

Gas Line Installation

Gas requirements: 30" and 36" models can be operated with either natural gas or liquid propane (LP). The ranges are set for either natural gas OR propane at the factory. A conversion kit may be purchased at a later time and installed on site should the need arise. The appliance requires a 1/2" NPT connector. Use only approved pipe. Check that your range is correctly installed by a qualified technician or installer for the type of gas used. Use minimum 5/8" diameter flexible line.

The range must be installed in compliance with local codes. In the absence of local requirements, the installation must conform with the National Gas Code.

Note: Appliances installed in the state of Massachusetts: - This appliance can only be installed in the state of Massachusetts by a Massachusetts licensed plumber or gas fitter- This appliance must be installed with a three (3) foot / 36 inch long flexible gas connector. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance

During any pressure testing of the gas supply piping system, at test pressures equal to or less than 2.5 KPS, the appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve.

The maximum propane/natural gas supply inlet pressure must not exceed 14" of water column. The minimum gas supply inlet should be at least 6" of water column for natural gas or at least 11" of water column for LP gas.

Clearance Diagrams - 36" Metro

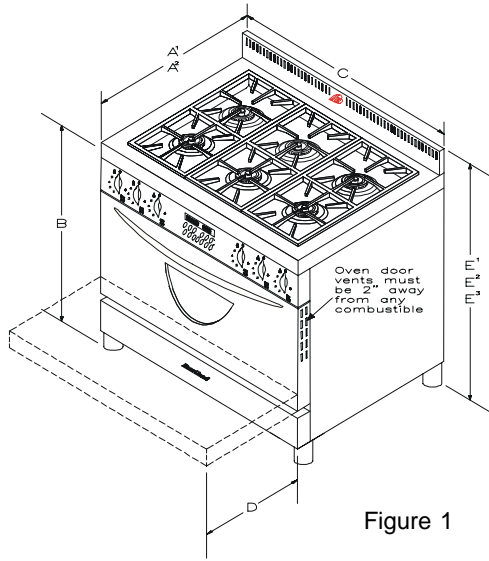


Figure 1

Dim	36" Metro
A ¹	28 3/4" (73cm) to front of stove
A ²	31 1/4" (79cm) to edge of oven door handle
B	36" 1/8 (92cm)
C	36" (91cm)
D	17 1/2" (79cm)
E ¹	standard 40 5/8" (103cm)
E ²	low profile: 38" (97cm)
E ³	high back , high back w/shelf: 56 1/8" (143cm)

Table 1

Clearances

- Oven door vents must be 2" from any combustible. Door vents are required on Metro units to allow oven door ventilation.
- Minimum distance between the range and a side wall above the cooking top surface is 6" (see dim "O" in Table 2 below)
- 0" Clearance to the back of the stove may be obtained when installing the appliance against a non - combustible wall or with the installation of our Splashback Kit. Responsibility for ensuring that the rear wall is non - combustible lies with the owner or end user. (check local building codes) - if wall behind stove is deemed combustible and our splashback kit is not installed, then the minimum spacing from the back of stove to nearest combustible wall is 6"

Electrical requirements:

- Electrical hookup must be done by a licenced electrician
- 240 Volts 60Hz 5.6 kW 3 prong plug for U.S. and 4 prong for Canadian installations. (5 ft-1.5 m power cord included) New installations for the U.S. may require a four prong plug, please confirm prior to ordering.

Gas Requirements:

- Gas hook-up must be done by a licensed gas fitter.
- Pressure requirements: Natural gas: 6" W.C. (min); LP gas: 11" W.C. (min)
- Connection: 1/2" NPT • 5/8" minimum diameter flex line.

- An accessible manual shut off valve must be installed at the appliance.

- Natural Gas/Propane Conversion kits are available - must be done by a licensed gas fitter

Anti Tip Bracket:

bracket included with every stove. When properly installed, will prevent stove from tipping forward if downward force is applied to an open door.

Dim	36" Metro
G	25 1/2" (65cm)
H	36" (92.5cm)
I	12" (30.5cm)
J	37" (94cm) *
K	5 5/8" (14.5cm)
L	2" (5cm)
M	18" (38cm)
N	20" (51cm)
O	6" (6cm) min left and right side
P	13" (33cm)
Q	SPECIFY WIDTH OF HOOD
R	24" (61 cm)
S	30" (76cm) min - 36" (92 cm) for standard and high back guard
S'	30" (76 cm) min - 33 1/2" (85cm) max. for low profile back guard only
T	18" (45cm)

* U.S. models only: J=36 1/2"

Table 2

For proper performance a 900 CFM vent hood is **required** on all 36" Metro ranges to ensure adequate and proper ventilation. For superior ventilation we recommend using a 42" hood, however a 36" hood is adequate.

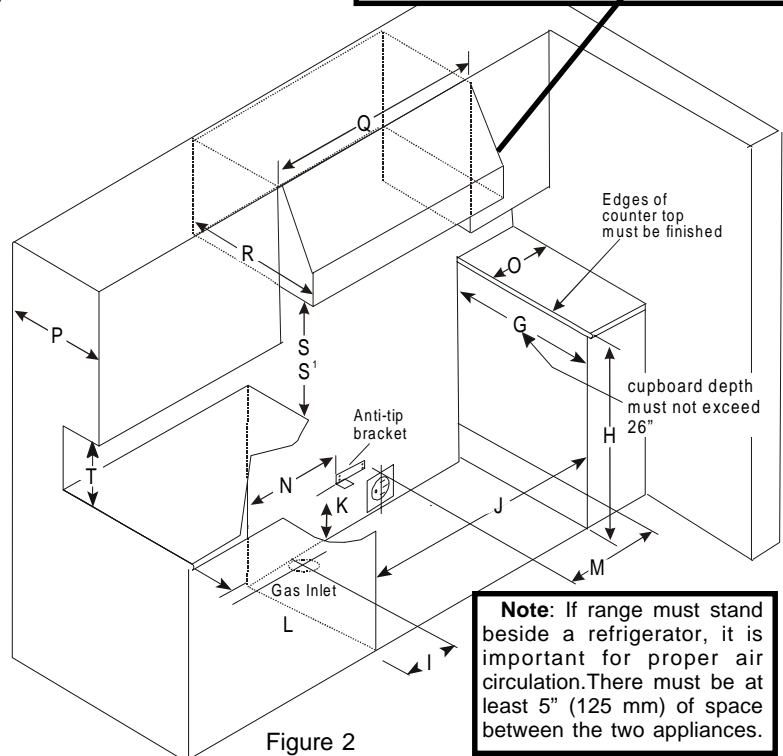


Figure 2

Clearance Diagrams - 30" Metro

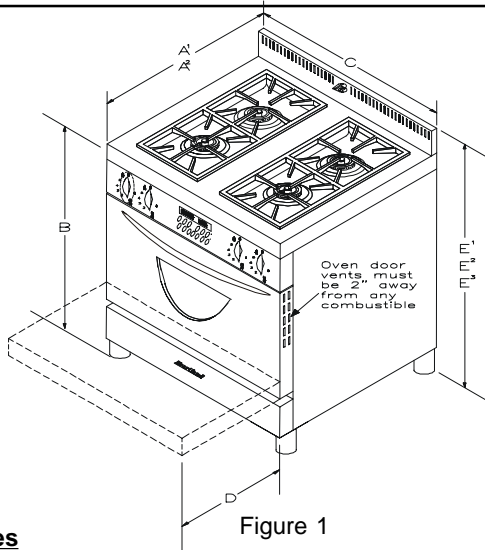


Figure 1

Dim	30" Metro
A ¹	28 3/4" (73cm) to front of stove
A ²	31 1/4" (79 cm) to edge of oven door handle
B	36 1/8" (92cm)
C	29 3/4" (76cm)
D	17 1/2" (45cm)
E ¹	standard 40 5/8" (103cm)
E ²	low profile: 38" (97cm)
E ³	high back w/shelf: 56 1/8" (143cm)

Table 1

Clearances

- Oven door vents must be 2" from any combustible. Door vents are required on Metro units to allow oven door ventilation.
- Minimum distance between the range and a side wall above the cooking top surface is 6" (see dim "O" in Table 2 below)

Electrical requirements:

- Electrical hookup must be done by a licenced electrician
- 240 Volts 60Hz 4.1 kW three prong plug for U.S. and four prong for Canadian installations. (5 ft-1.5 m power cord included) New installations for the U.S. may require a four prong plug, please confirm prior to ordering.

Gas Requirements:

- Gas hook-up must be done by a licensed gas fitter.
- Pressure requirements: Natural gas: 6" W.C. (min); LP gas: 11" W.C. (min)
- Connection: 1/2" NPT • 5/8" minimum diameter flex line.
- An accessible manual shut off valve must be installed at the appliance.
- Natural Gas/Propane Conversion kits are available - must be done by a licensed gas fitter

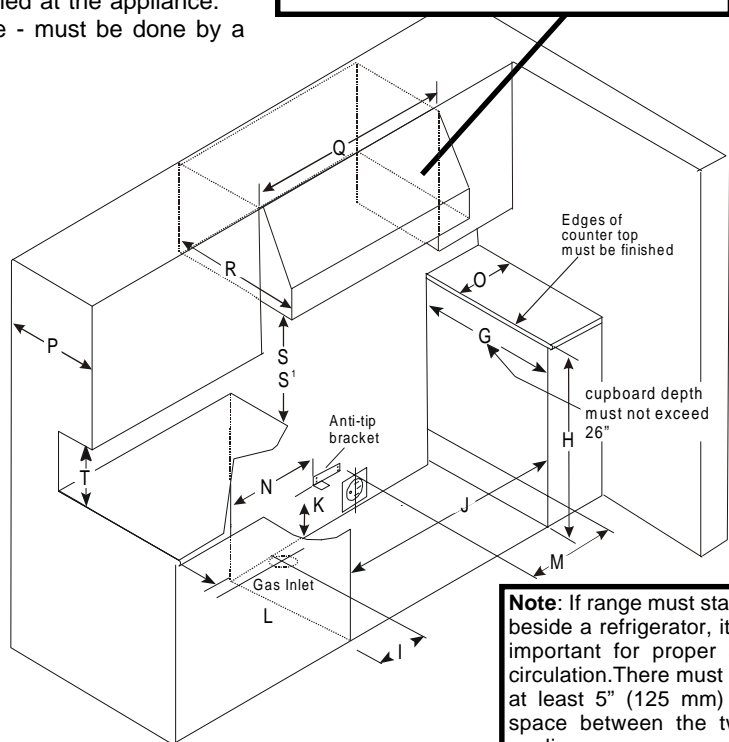
Anti Tip Bracket: bracket included with every stove.

When properly installed, will prevent stove from tipping forward if downward force is applied to an open door.

Dim	30" Metro
G	Maximum 26" (66cm)
H	36" (92.5cm)
I	10" (25cm)
J	30 3/4" (78cm)
K	5 5/8" (14.5cm)
L	2" (5cm)
M	15" (38cm)
N	10" (51cm)
O	6" (15cm) min left and right side
P	13" (33cm)
Q	SPECIFY WIDTH OF HOOD
R	24" (61 cm)
S	30" min to 36" max (76-92cm) for standard and high back guard
S'	30" min to 33-1/2" max (76-85cm) for low profile back guard only
T	18" (45cm)

* U.S. models only: J=30 1/4"

For proper performance a 450 CFM vent hood is **required** on all 30" Legacy ranges to ensure adequate and proper ventilation. For superior ventilation we recommend using a 36" hood, however a 30" hood is adequate.



Note: If range must stand beside a refrigerator, it is important for proper air circulation. There must be at least 5" (125 mm) of space between the two appliances.

Table 2

Figure 2

Clearance Diagrams - 36" Legacy

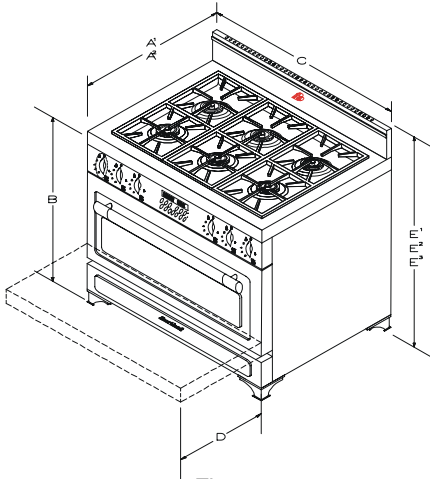


Figure 1

Dim	36" Legacy
A ¹	28 3/4" (73cm) to front of stove
A ²	31 1/2" (80 cm) to edge of oven door handle
B	36 1/8" (92cm)
C	36" (91cm)
D	17 1/2" (45cm)
E ¹	standard 42 1/8 "(106cm)
E ²	low profile: 38" (97cm)
E ³	high back w/ shelf: 56 1/8" (143cm)

Table 1

Clearances

- Minimum distance between the range and a side wall above the cooking top surface is 6" (see dim "O" in Table 2 below)
- 0" Clearance to the back of the stove may be obtained when installing the appliance against a non - combustible wall or with the installation of our Splashback Kit. Responsibility for ensuring that the rear wall is non - combustible lies with the owner or end user. (check local building codes) - if wall behind stove is deemed combustible and our splashback kit is not installed, then the minimum spacing from the back of stove to nearest combustible wall is 6"

Electrical requirements:

- Electrical hookup must be done by a licenced electrician
- 240 Volts 60Hz 5.6 kW 3 prong plug for U.S. and 4 prong for Canadian installations. (5 ft-1.5 m power cord included) New installations for the U.S. may require a four prong plug, please confirm prior to ordering.

Gas Requirements:

- Gas hook-up must be done by a licensed gas fitter.
- Pressure requirements: Natural gas: 6" W.C. (min); LP gas: 11" W.C. (min)
- Connection: 1/2" NPT • 5/8" minimum diameter flex line.
- An accessible manual shut off valve must be installed at the appliance.
- Natural Gas/Propane Conversion kits are available - must be done by a licensed gas fitter

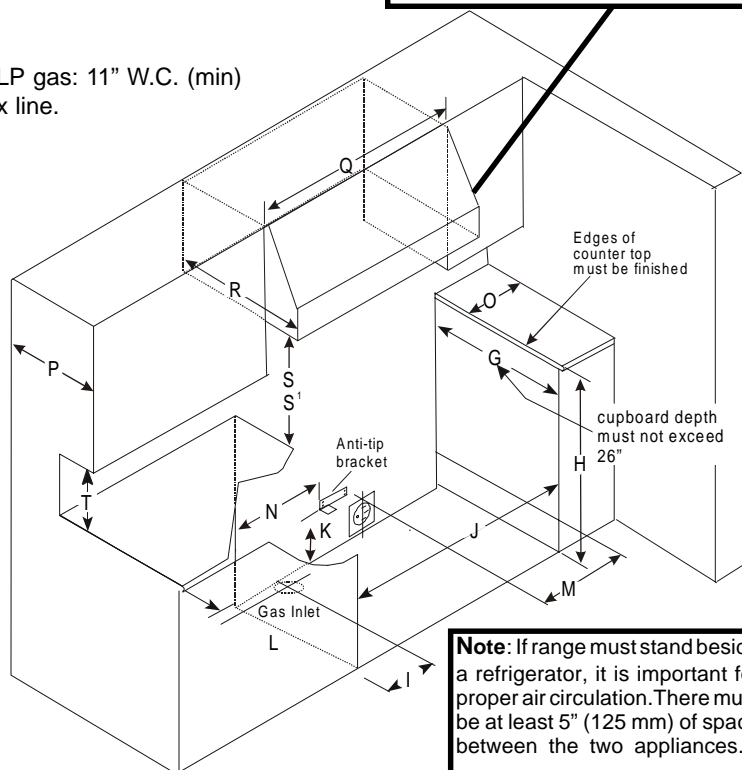
Anti Tip Bracket:

- Bracket included with every stove. When properly installed, will prevent stove from tipping forward if downward force is applied to an open door.

Dim	36" Legacy
G	Maximum 26" (66cm)
H	36" (92.5cm)
I	12" (30.5cm)
J	37" (94cm) *
K	5 5/8" (14.5cm)
L	2" (5cm)
M	18" (46cm)
N	16" (41cm)
O	6" (15cm) min left and right side
P	13" (33cm)
Q	SPECIFY WIDTH OF HOOD
R	24" (61 cm)
S	30" min to 36" max (76-92 cm) for standard and high back guard
S'	30" min to 32" max (76-82 cm) for low profile back guard only
T	18" (45cm)

* U.S. models only: J=36 1/2"

For proper performance a 900 CFM vent hood is **required** on all 36" Metro ranges to ensure adequate and proper ventilation. For superior ventilation we recommend using a 42" hood, however a 36" hood is adequate.



Note: If range must stand beside a refrigerator, it is important for proper air circulation. There must be at least 5" (125 mm) of space between the two appliances.

Clearance Diagrams - 30" Legacy

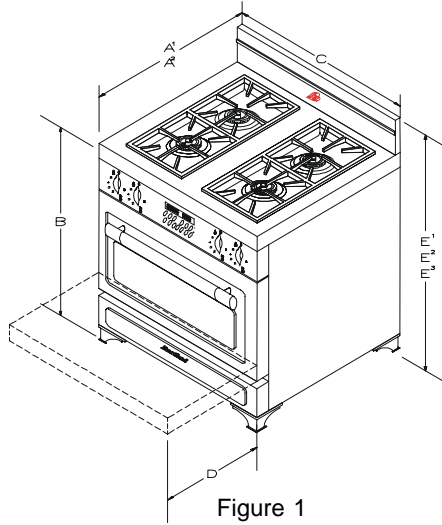


Figure 1

Dim	30" Legacy
A ¹	28 3/4" (73cm) to front of stove
A ²	31 1/2" (80cm) to edge of oven door handle
B	36 1/8" (92cm)
C	29 3/4" (76cm)
D	17 1/2" (45cm)
E ¹	standard 42 1/8" (106cm)
E ²	low profile: 38" (97cm)
E ³	high back w/shelf: 56 1/8" (143cm)

Table 1

Clearances

- Minimum distance between the range and a side wall above the cooking top surface is 6" (see dim "O" in Table 2 below)

Electrical requirements:

- Electrical hookup must be done by a licenced electrician
- 240 Volts 60Hz 4.1 kW three prong plug for U.S. and four prong for Canadian installations. (5 ft-1.5 m power cord included) New installations for the U.S. may require a four prong plug, please confirm prior to ordering.

Gas Requirements:

- Gas hook-up must be done by a licensed gas fitter.
- Pressure requirements: Natural gas: 6" W.C. (min); LP gas: 11" W.C. (min)
- Connection: 1/2" NPT • 5/8" minimum diameter flex line.
- An accessible manual shut off valve must be installed at the appliance.
- Natural Gas/Propane Conversion kits are available - must be done by a licensed gas fitter

For proper performance a 450 CFM vent hood is **required** on all 30" Legacy ranges to ensure adequate and proper ventilation. For superior ventilation we recommend using a 36" hood, however a 30" hood is adequate.

Anti Tip Bracket:

bracket included with every stove. When properly installed, will prevent stove from tipping forward if downward force is applied to an open door.

Dim	30" Legacy
G	Maximum 26" (66cm)
H	36" (92.5cm)
I	10" (25cm)
J	30 3/4" (78cm)
K	5 5/8" (14.5cm)
L	2" (5cm)
M	15" (38cm)
N	10" (51cm)
O	6" (15cm) min left and right side
P	13" (33cm)
Q	SPECIFY WIDTH OF HOOD
R	24" (61 cm)
S	30" min to 36" max (76-92cm) for standard and high back guard
S'	30" min to 32" max (76-82cm) for low profile back guard only
T	18" (45cm)

*U.S. models only: J=30 1/4"

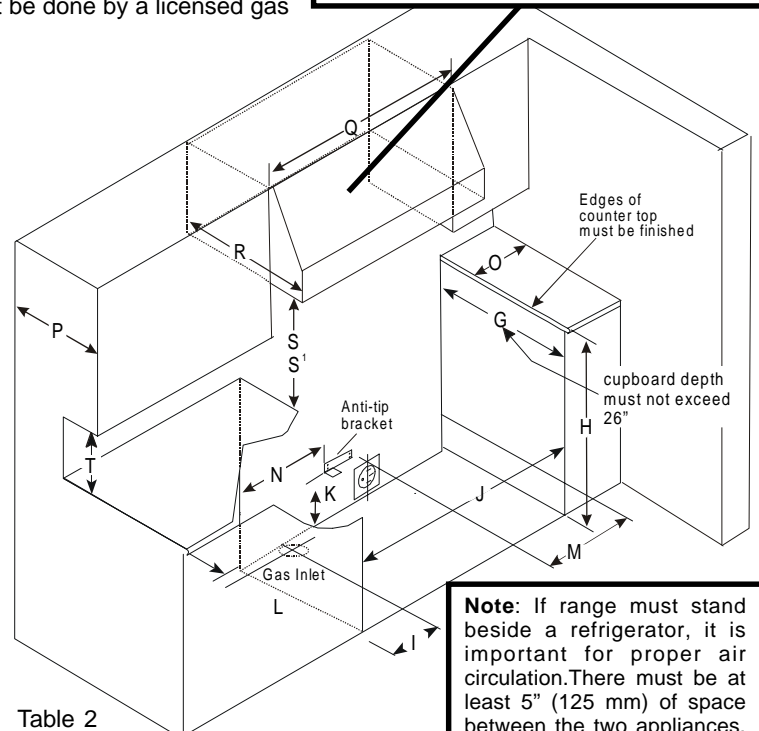
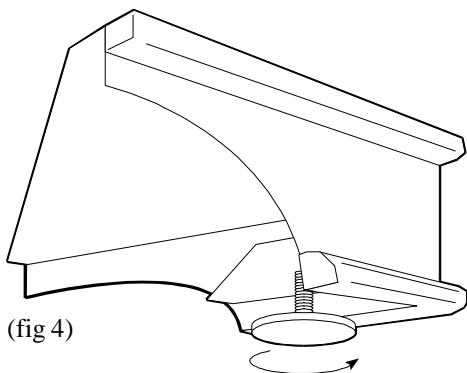


Figure 2

Note: If range must stand beside a refrigerator, it is important for proper air circulation. There must be at least 5" (125 mm) of space between the two appliances.

Preparing the Range for Installation

1. Carefully remove banding with metal shears. Caution: banding may be under pressure, wear gloves to protect hands from accidental cuts.
2. Remove crating, cardboard, and plastic packaging material. To avoid damage to the finish of the range, please use caution.
3. Remove grates, oven racks, baking trays, and accessory package from the oven. Set them aside. Oven racks and grates should be washed in warm soapy water, prior to use.
4. Remove packaging from top of burners. The burners are shipped completely assembled and are pre-adjusted for the gas setting ordered – natural gas or propane.
5. Carefully lift the range off pallet and onto the floor directly in front of the gas and electrical connections. Two people are required to lift the stove into position. In order not to damage the range, refrain from lifting by the top. Only lift the range around the bottom of the oven body – one person on each side.
6. Leg assembly.
 - i. Legacy.
Adjust base leveling bolts (with Teflon glider attached) so that they extend beyond the bottom of the leg by approximately 1/8"–1/4" (0.3cm-0.6cm).

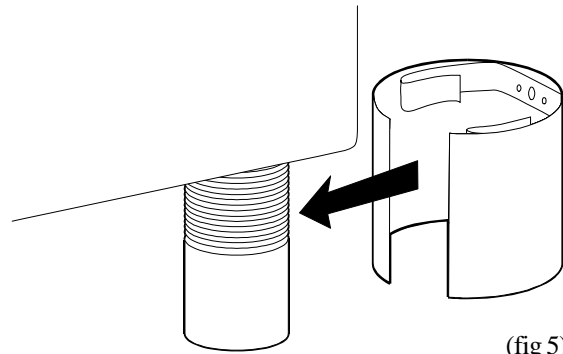


(fig 4)

Adjusting the levelling bolts in too far will cause the leg to drag on the floor. This could potentially cause damage to flooring. (see fig 4)

ii. Metro.

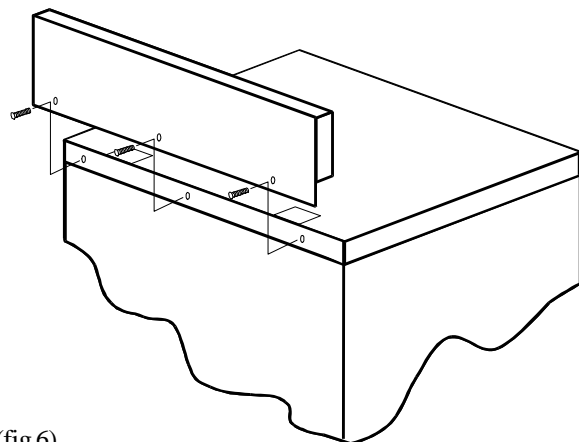
Legs are pre-adjusted for level. They may require only a slight adjustment.



(fig 5)

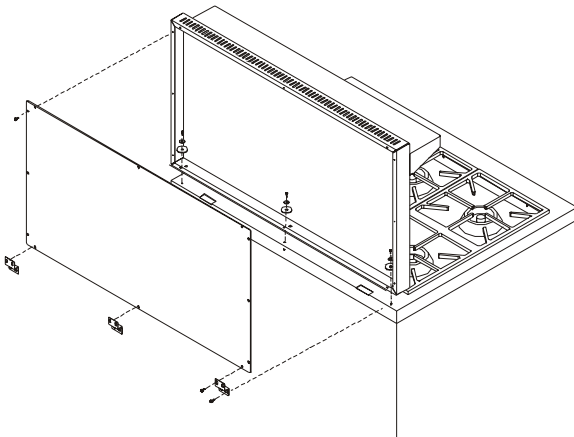
Locate the leg covers inside the oven. Unwrap and snap covers into position. (fig 5)

7. Assemble the splashback. (fig 6) Locate the splashback at the back of the stove. Remove screws and splashback. Do not throw these screws away – they are required to reinstall the splashback. Position splashback on range. Line up holes in the splashback with the holes at the back of the range. Using screws and screw-driver provided, assemble the splashback to the range.



(fig 6)

8. If you are installing a 20" high profile backguard:
 - a. Unpackage.
 - b. Secure 20" high profile back to the stove top using:
 - 3-large metal washers.
 - 3-small metal washers.
 - 3-stainless steel screws.
 - c. Secure back panel to the 20" high profile back using:
 - 9-black sheet metal screws.(do not secure the three bottom holes at this time)
 - d. Secure brackets (#3266-3 pcs.)to the 20" high profile back and stove top,using 6 black sheet metal screws.



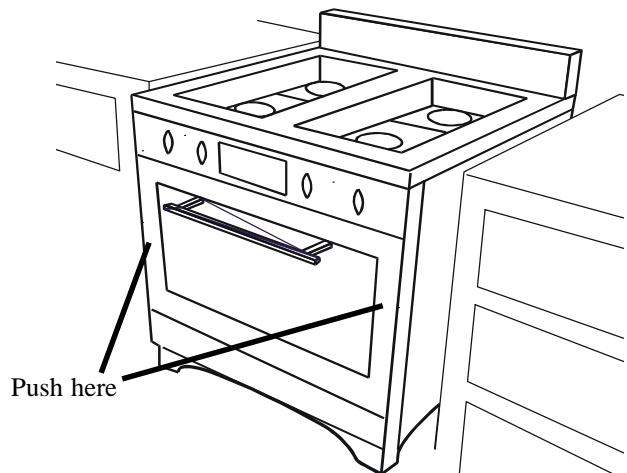
8. Range is now ready for gas connection by a qualified technician/installer.

3. Caution. On flooring with very rough surfaces or deep, large grooves the appliance may have to be lifted and slowly slid into position.
4. Place both hands on the front. Carefully push the range into place. Do not forget to plug in the main power cord before the range is in it's final position.
5. To level the range, simply adjust the levelling screws located at the bottom of each leg (as described "Preparing the Range"). Using a 5/16" (8mm) open end wrench, adjusting the screw clockwise to raise up the corner, and counter-clockwise to lower the corner. Do not forget that the Teflon glider should extend beyond the bottom of the leg by approximately 1/8"–1/4" (0.3–0.6 cm).
6. Note: On soft kitchen flooring, the weight of the stove may cause slight depressions in the flooring. When the range is in position and levelled, coasters may be placed under the Teflon gliders of each leg to protect the floor. Remove the coasters when moving the range for cleaning or servicing.
7. With range in position and assembled, now is a good time to give unit an inspection and cleaning. Remove all dirt and packaging debris from the oven and around the burners.

Positioning the Range

(fig 7)

1. When the range is fully assembled and the gas line installed, insert the 240 volt plug into the receptacle. Check that all nuts and bolts have been tightened.
2. Ensure Teflon gliders and flooring are clean and clear of all dirt and debris. (as described in "Preparing the Installation Site")



(fig 7)

Safety Guidelines

Important Safety Instructions

1. Never use appliance for warming or heating the room.
2. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Appliance will get very hot in certain areas which could cause burns.
3. Stove top may get uncomfortably hot during prolonged usage of oven and/or top burners (may even become hot enough to cause burns). Please avoid skin contact with stove top during operation.
4. Control knobs may get substantially hot during prolonged oven and/or top burner use (please ensure oven door is not propped open by oven rack as this will increase heat transferred to knobs).
5. Wear proper apparel – loose fitting or hanging garments should never be worn while using the appliance.
6. User servicing – do not replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
7. Storage in or on appliance – flammable materials should not be stored in an oven, near surface units or in range cabinet.
8. Do not use water on grease fires – smother fire or flame or use dry chemical or foam-type extinguisher.
9. Use only dry potholders – moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.

Oven Safety

Do not touch heating elements or interior surfaces of oven – heating elements may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or allow clothing or other flammable materials make contact with heating elements or interior surfaces of oven until they have had sufficient time to cool.

Other surfaces of the appliance may become hot enough to cause burns – for example: oven vent openings, surfaces near these openings, oven doors and stove top.

1. Use care when opening door – let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers – buildup of pressure may cause container to burst and result in injury.
3. Keep oven vent ducts unobstructed.
4. Placement of oven racks – always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Note: A thermostatically controlled cooling fan may start up after prolonged usage of the stove. The fan will automatically shut off when the cooling cycle is complete.

Self Clean Safety Instructions

Read the instructions below and the appropriate oven and clock operation instructions before attempting to operate.

During self clean cycle, the surfaces may get hotter than usual and children should be kept away.

After the safety latch releases do not touch heating elements or interior surfaces of oven – heating elements may still be hot even though they are dark in colour. Interior surfaces of an oven may still be hot enough to cause burns.

During and after use, do not touch, or let clothing or other flammable materials make contact with heating elements or interior surfaces of oven until they have had sufficient time to cool.

Other surfaces of the appliance may become hot enough to cause burns – for example: oven vent openings, surfaces near these openings, and oven doors.

1. Remove utensils and cookware from the oven. Oven racks and rack supports should be removed from the oven. Racks and supports left in the oven during self clean will become discoloured, but it will not affect the protective coating.
2. Remove all utensils and food from the cooktop. Note: use of gas top burners while range is self cleaning is NOT recommended.
3. Do NOT clean the gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.

Exhaust Hood Safety

Caution: Do not store items of interest to children in cabinet above the range or on top of range cabinet. Children climbing on range to reach items could be seriously injured.

1. Clean exhaust hood frequently – grease should not be allowed to accumulate on hood or filter. See “Hood Operation Instructions” for more details.
2. When flaming foods under the hood, turn the fan off. An operating fan may spread the flame.

Note: A thermostatically controlled cooling fan will start up during self clean cycle. The fan will automatically shut off when the cooling cycle is complete.

Selecting the Proper Cookware

Utensils will affect the overall safety and performance of cooktop cooking. It is important to select them carefully. An improperly selected utensil will not cook efficiently or evenly. For best results, follow these guidelines:

1. Use medium to heavy gauge metal cookware with flat and smooth bottoms for greatest efficiency. Aluminum and sandwich stainless steel utensils conduct heat quickly. Cast iron and especially glass or ceramic cookware are slower to heat. Glass or ceramic cookware should only be used as recommended by the cookware manufacturer.
2. Avoid using pots and pans with rounded (concave or convex) or uneven bottoms, or cookware that warps under heating. The bottom of the utensil should touch all grate support fingers evenly. Utensil flatness can also be checked by placing a straight edge (ruler) against the bottom of the cooking vessel. There should be no gap between the straight edge and the utensil bottom. Utensils, whether full or empty, should never rock on the grates. A rounded utensil is more unstable and may cause scorching or burning of food due to uneven heating.
3. Match the utensil to the cooking process. Best cooking results are usually achieved when utensils are nearly full. Choose the utensil size accordingly. Specialty cookware such as woks, pressure cookers, canning madules, and deep fat fryers must be carefully chosen to ensure that they meet all safety guidelines contained in this manual.
4. Use utensils with tight fitting lids to retain heat, odors, and steam. Lids also enable food to be prepared with less water, thereby retaining the vitamin content.
5. Use cooking vessels that are clean and dry.

Important

- Do not use undersized utensils with unbalanced handles. These can tip easily. See “Burner and Grill Operation” section for information on small pot support ring (trivet).
- Use of utensils having rough bottoms can result in permanent damage to the top edges of the porcelainized grates.
- **Large utensils may cause burner flames to spread and curve around edge of utensil. Turn heat down to reduce flames.**
- **Large utensils may cause flames to be smothered and result in reignition to commence. Do not use these utensils if flames flutter and escape burners. We recommend pots no larger than 11” in diameter.**

Cooking Controls

The cooking controls are located on the front of the cooktop. These controls offer an infinite number of heat settings for ease and accuracy in cooking. Oven functions are controlled through the electronic clock. Refer to figure 8 for features described below.

Cooktop Features

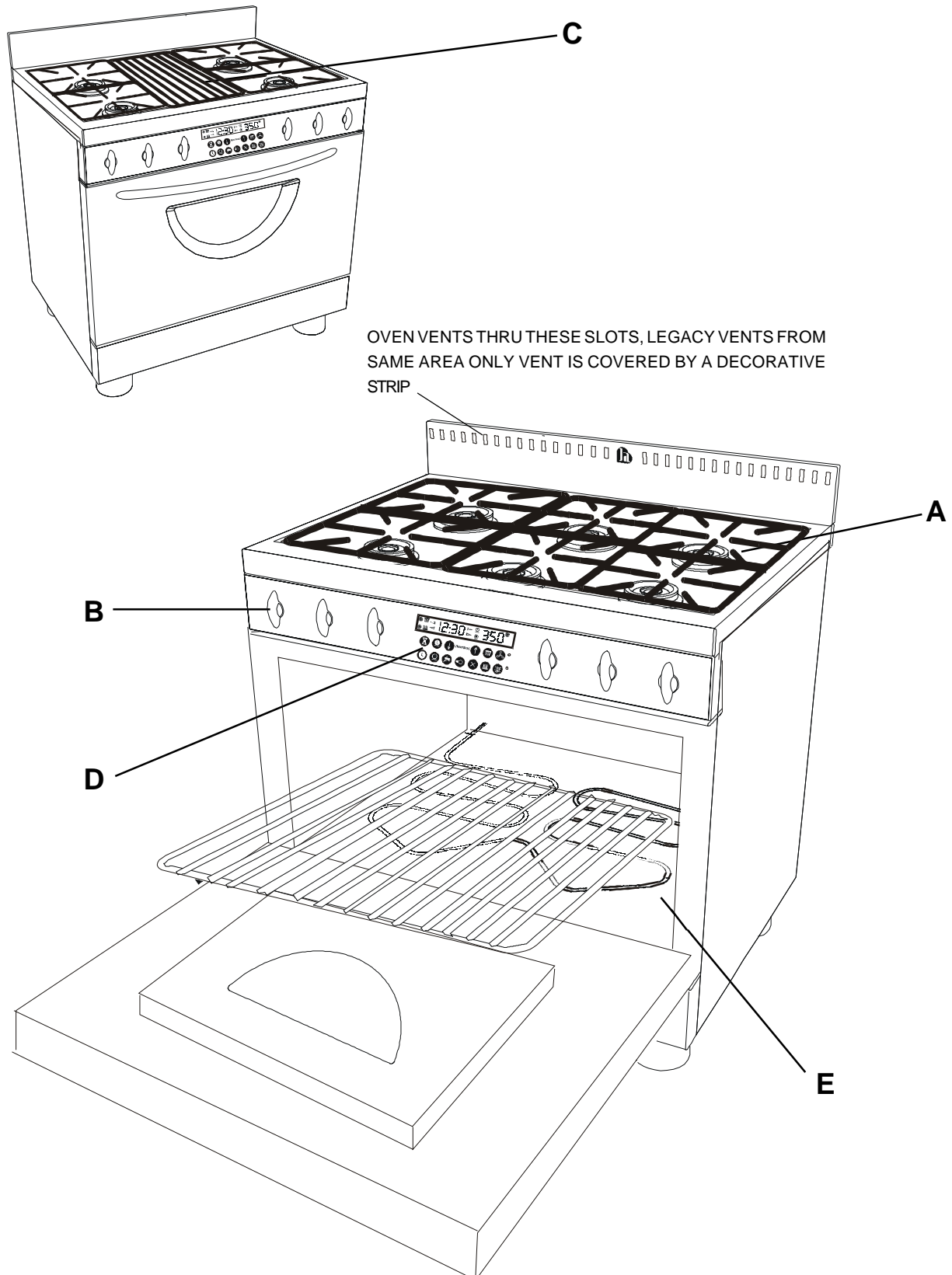
- A. Burners feature 15,500 BTU (4.4kW) easy clean, sealed style, dual head burners. The outer head is designed for high temperature, heavy duty jobs. The inner head is more suited for low temperature requirements, such as sauces and melting chocolate. Output is adjustable to as low as 450 BTU.
- B. Gas burner controls allow for an infinite selection of cooking temperatures. Push and turn style controls are positioned at the front of the cooktop for easy access. All models feature “auto-reignition” Should the flame go out for any reason, the ignitor automatically begins to spark to reignite the burner.
- C. Grill models feature two 7,500 BTU twin burners – for a total of 15,000 BTU. These are adjustable to as low as 1,000 BTU. Front and back grill burners can be separated independently from each other. Push and turn controls to light each burner. The grill also has the same “auto-reignition” feature as the top burners.

Oven Features

- A. Electronic oven control features touch pad controls for accurate cooking settings, regular and convection baking, broiling, self clean functions, minute minder functions, and oven lights.
- B. Standard features:
 - Standard baking (radiant heat)
 - Instant on ribbon broil element
 - Timed baking and true convection baking
 - Lower Element Convection
 - True convection baking, broiling
 - Delayed time baking and convection baking
 - 3 position racking
 - 4.4 cubic feet of energy efficient baking for 30” models
 - 5.9 cubic feet of energy efficient baking for 36” models.
 - 30” models with 3 racks can bake 4 layer cakes, 4 1/2 dozen cookies, 4 dozen muffins
 - 36” models with 3 racks can bake 6 layer cakes, 6 dozen cookies, 6 dozen muffins
 - low maintenance, high temperature, programmable self clean oven
 - oven vents out the front of the creasting panel located at the rear of the top.

Cooking Controls Diagrams

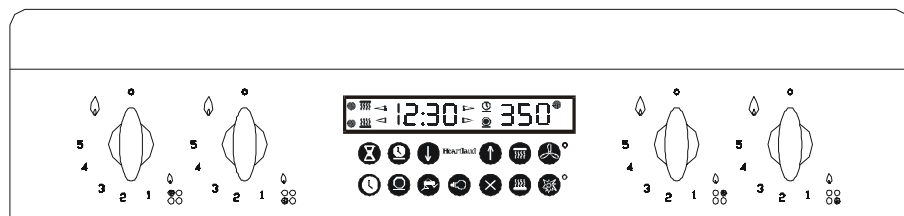
(fig 8)



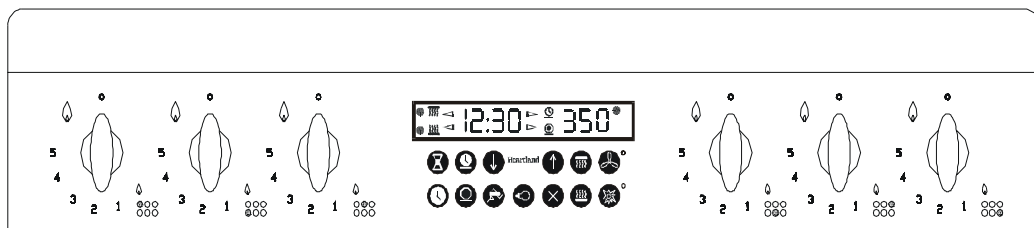
Control Panel Graphic

(fig 9)

These illustrations show the control panel layout of each model. Legacy is shown, however, Metro has a similar layout.



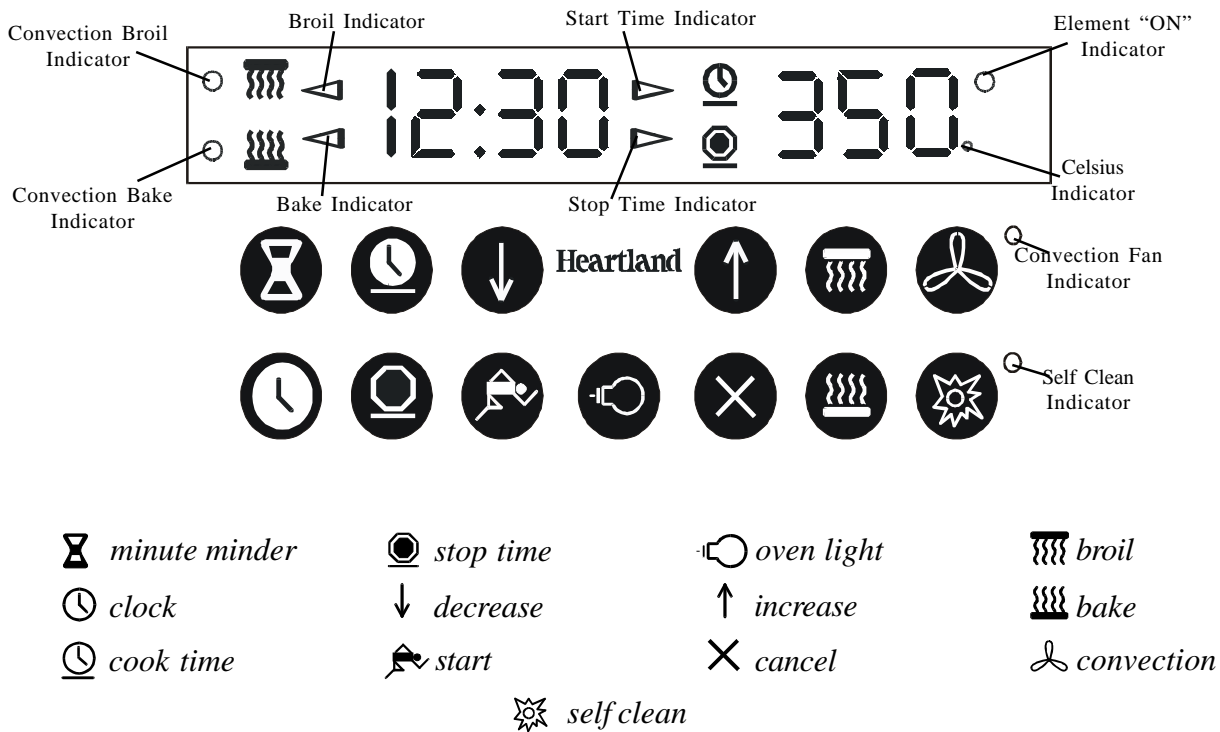
4 burner



6 burner and 4 burner with Grill

Electronic Oven Control Features

(fig 10)



Features:

- Time of day display, selectable 12 hr/24 hr clock mode.
- Count down timer display.
- Fully programmable bake and broil cooking, include cook time, stop time, convection bake and broil, self clean function, etc.
- Temperature setting changeable without canceling any programs.
- Selectable temperature setting in Celsius or Fahrenheit.
- Actual oven temperature is displayed during baking or convection baking mode and will be displayed in 5°F increments until desired temperature is reached.
- Large LED display, 4 digit display time, 3 digit display temperature.
- During running of an oven function, press of function key can recall the setup of the function. After 5 seconds, the display will change back to real temperature and clock display.
- Beep when button is pressed or finish oven programmed function.
- Child safety keyboard lockout.

Oven and Clock Operation

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2. Safety Features		8. Convection Bake	
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5. Minute Minder		11. Sabbath Mode	
6. Bake		12. Self Clean	

1. General Information


- **Clock must be set before any other operation of the electronic oven control. No other setting is possible until the clock is set.**
- When supplying power to the appliance for the first time or after a power interruption the following will occur:
 - The digital clock will display **88:88**
 - The symbols for **↑ increase** and **↓ decrease** will flash until the clock is set.
- Oven functions (**bake**, **broil**, **convection**, etc.) are identified by a symbol on the key pad (fig 11).
- An audible signal will sound each time a function symbol is fully depressed and the symbol will commence flashing.
- After an oven function has started, the corresponding symbol will glow continually until the function is complete or it has been cancelled.
- Programming of functions can be cancelled at any time to begin again (if more than 20 seconds elapse between consecutive selections during programming, the function will be cancelled automatically).
- Time of day is always displayed in *hours:minutes*.
- The maximum programmable length of time for **bake**, **convection bake**, and **minute minder** functions is 11 hours and 59 minutes.
- If set to 295° F or below, display will show SP for 5 seconds.
- After starting any cooking function, the clock will display “11:59” in standard mode.
- When using increase or **↓ decrease** keys for setting times, fast scrolling will begin after button is depressed for 5 continuous seconds

2. Safety Features

- The electronic oven control can be temporarily locked (out of service) to prevent children from switching the oven on. This feature can also be useful when cleaning the control panel glass. (see Section 4B - “Clock Safety Lock Out” section for details)
- For safety reasons, the oven will automatically shut off if it has been operating continuously for 11.59 minutes or 80 hours in Sabbath mode. (see section 11 for details)
- To begin any cooking function, at least two steps are required to avoid accidentally starting unit with a single touch.
- During the self clean cycle a cooling fan will be engaged while the oven door is locked to ensure lower temperatures on the face of the stove.
- During prolonged cooking cycles, a cooling fan may start up to ensure lower temperatures on the face of the stove.

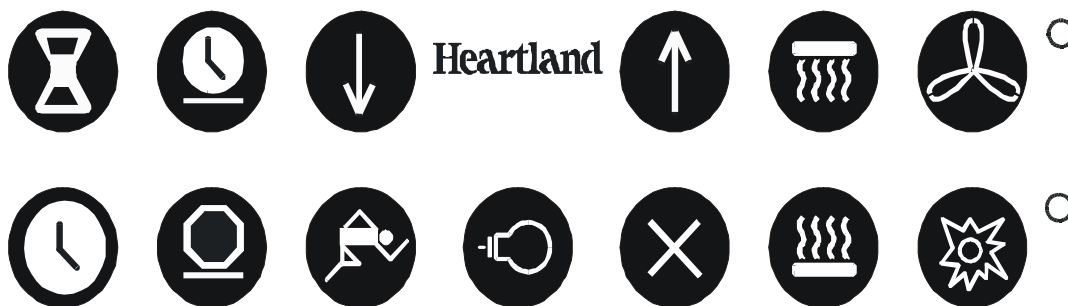
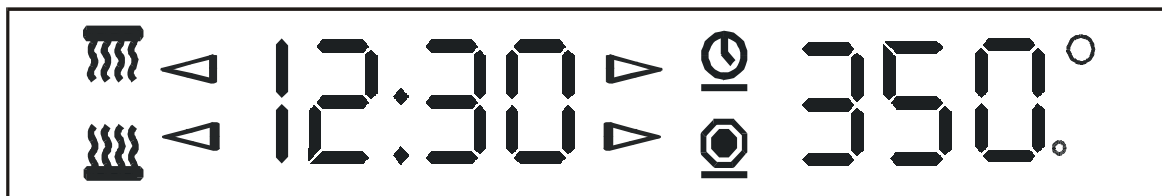
3. Oven Light

Turn oven light on/off:

1. Press  *light* symbol once to turn oven light on.
Light will turn off after approximately 20 seconds.

4. Clock Operation









(fig 11)








4A. Clock Set Up

(please read all steps prior to setting the *clock*)

Time of Day:



1. Press  *clock* symbol. (colon between hours and minutes stops flashing and  *clock* indicator light begins to flash)
2. Within 5 seconds of step 1, press  *increase* or  *decrease* symbols to set the time of day in hours and minutes. (fast scrolling begins after holding  *increase* or  *decrease* symbol keys for over 5 seconds)
3. Press  *start* symbol to finish *clock set up* or wait without pressing any key for 5 seconds for same result.
4. Once clock is set, the colon between the hours and minutes will flash and the  *clock* symbol will stop flashing.

Notes:

1. Time of day can only be changed when oven is not in operation.
2. To display International hour system (0-24 hrs) instead of 0-12 hrs press  *clock* twice. To return to 0-12 hrs system, press  *clock* one more time.
3. For 60 Hz AC power supply (North American standard), the 0-12 hrs system will be displayed automatically after power is turned on.
4. Temperatures can be displayed in Fahrenheit (F) or Celsius (C). To switch from one scale to another press any function symbol  *bake*,  *broil*,  *convection*) twice. For Fahrenheit there is no F indicator. For Celsius, the C indicator keeps glowing.

4B. Clock Safety Lock Out










(please read all steps prior to setting the *lock out*)

1. To lock the control panel press  *cancel* and hold symbol for 3 seconds. Seven horizontal bars will appear on display and the electronic clock is locked. After five seconds the time of day will be displayed.
2. To unlock the control panel press  *cancel* and hold symbol for 3 seconds. The horizontal bars will disappear and clock will return to time of day.



5. Minute Minder

5A. Set Minute Minder

(please read all steps prior to setting the *minute minder*)

1. Press  *minute minder* symbol. (clock will display 00:00).
2. Press  *increase* symbol until desired length of time is displayed. (fast scrolling begins after holding  *increase* symbol key for over 5 seconds)
3. To correct time press  *increase* or  *decrease* as needed.
4. Press  *start* symbol to begin countdown. Countdown begins immediately after pressing  *start*.
5. When countdown is complete, a continuous audible signal will sound until the  *cancel* symbol is pressed.
6. Press  *cancel* symbol to end minute minder function at any time.











Notes:

1. The  *minute minder* is used strictly for the countdown of a programmed length of time. It can be set even while the oven is in operation as it does not control any of the other functions.
2. When  *minute minder* is set for less than 5 minutes, the timer will be displayed in minutes:seconds. For settings over 5 minutes, the timer will be displayed in hours:minutes.
3. Longest length of time programmable is 19 hours and 58 minutes


6. Bake

6A. Regular Bake

(please read all steps prior to setting the *regular bake* function)













1. Press  *bake* symbol. (temperature is automatically set at 350F or 175C and the  *bake* indicator light begins to flash)
2. Press  *increase* or  *decrease* symbols to change temperature setting. Temperature may be set between 100F to 550F or 65C to 290C. (fast scrolling begins after holding  *increase* or  *decrease* symbol keys for over 5 seconds).
3. Press  *start* symbol to begin *regular bake* function.  *bake* indicator light will glow. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
4. Once set temperature is reached, an audible signal will sound.
5. Press  *cancel* symbol to end *regular bake* function at any time.  *bake* indicator light and temperature display will go off. Only time of day will be displayed.








Note:

1. To verify oven temperature set during programming while the oven is heating up, press  *bake* symbol. Information will be displayed for 5 seconds.
2. The red indicator, located at the top right corner beside the oven temperature, will be on when the element is powered and will go off when the element cycles off.



6B. Timed Bake

(please read all steps prior to setting the *timed bake* function)

1. Press  *bake* symbol. (temperature is automatically set at 350F or 175C and the  *bake* indicator light begins to flash)
2. Press  *increase* or  *decrease* symbols to change temperature setting. Temperature may be set between 100F to 550F or 65C to 290C. (fast scrolling begins after holding  *increase* or  *decrease* symbol keys for over 5 seconds).
3. Press  *cook time* symbol. (timer will display 00:00 and  *cook time* indicator will begin to flash)
4. Press  *increase* symbol until desired cook time is set. (fast scrolling begins after holding  *increase* symbol key for over 5 seconds).
5. To correct time set press  *increase* or  *decrease* as needed.

















6. Press  **start** symbol to begin *timed bake* function.  **bake** and  **cook time** indicator lights will glow. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
7. Once set temperature is reached, an audible signal will sound. Cooking will begin after desired temperature is reached.
8. At the completion of *timed bake* an audible signal is emitted and the oven will stop. The temperature display will go off as well as the  **bake** and  **cook time** indicator lights. The time of day will then be displayed.
9. Press  **cancel** symbol to end *timed bake* function at any time.  **bake** indicator light and temperature display will go off. Only time of day will be displayed.










Note:

1. To verify oven temperature or length of cooking time while the oven is heating up, press  **bake** for temperature or  **cook time** symbols. Information will be displayed for 5 seconds.




6C. Delayed Time Bake

(please read all steps prior to setting the *delayed time bake* function)

1. Press  **bake** symbol. (temperature is automatically set at 350F or 175C and the  **bake** indicator light begins to flash)
2. Press  **increase** or  **decrease** symbols to change temperature setting. Temperature may be set between 100F to 550F or 65C to 290C (fast scrolling begins after holding  **increase** or  **decrease** symbol keys for over 5 seconds).
3. Press  **cook time** symbol. (timer will display 00:00 and  **cook time** indicator will begin to flash)
4. Press  **increase** symbol until desired cook time is set. (fast scrolling begins after holding  **increase** symbol key for over 5 seconds).
5. To correct time set press  **increase** or  **decrease** as needed.
6. Press  **stop time** symbol to set desired time for cooking to be completed.  **stop time** indicator will flash and clock will automatically display the time the oven would normally shut off if its duration were not delayed. (for example, if  **cook time** is set to cook for 2 hours at 3 o'clock in the afternoon, then after pressing  **stop time** the clock will automatically display 5:00 p.m. To change the time desired for cooking to end go to next step).

7. Press  **increase** symbol until desired *delayed time bake* is set. (fast scrolling begins after holding  **increase** symbol key for over 5 seconds).
8. To correct time set press  **increase** or  **decrease** as needed.
9. Press  **start** symbol to begin *delayed time bake* function. Display will show time of day. At the start of the *delayed time bake* cooking cycle, the  **bake** indicator light will glow and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
10. Once set temperature is reached, an audible signal will sound. Cooking will begin after desired temperature is reached.
11. At the completion of *delayed time bake* an audible signal is emitted and the oven will stop. The temperature display will go off as well as the  **bake** indicator light. The time of day will then be displayed.
12. Press  **cancel** symbol to end *delayed time bake* function at any time.  **bake** indicator light and temperature display will go off. Only time of day will be displayed.











Note:

1. To verify oven temperature, length of cooking time, or stopping time while the oven is heating up, press  **bake** for temperature,  **cook time** or  **stop time** symbols for cooking time and end time. Information will be displayed for 5 seconds.


7. True Convection

7A. True Convection

(please read all steps prior to setting the *regular convection* function)











1. Press  **convection** symbol. (temperature is automatically set at 325F or 160C and the  **convection** indicator light begins to flash)
2. Press  **increase** or  **decrease** symbols to change temperature setting. Temperature may be set between 100F to 550F or 37C to 290C. (fast scrolling begins after holding  **increase** or  **decrease** symbol keys for over 5 seconds)
3. Press  **start** symbol to begin *regular convection* function.  **convection** indicator light will glow. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
4. Once set temperature is reached, an audible signal will sound.
5. Press  **cancel** symbol to end *regular convection* function at any time.  **convection** indicator light and temperature display will go off. Only time of day will be displayed.

Note:

1. To verify oven temperature while the oven is heating up, press  **convection** symbol. Information will be displayed for 5 seconds.

7B. Timed True Convection

(please read all steps prior to setting the *timed convection* function)

1. Press  **convection** symbol (temperature is automatically set at 325F or 160C and the  **convection** indicator light begins to flash)
2. Press  **increase** or  **decrease** symbols to change temperature setting. Temperature may be set between 100F to 550F or 37C to 290C. (fast scrolling begins after holding  **increase** or  **decrease** symbol keys for over 5 seconds)
3. Press  **cook time** symbol. (timer will display 00:00 and  **cook time** indicator will begin to flash)
4. Press  **increase** symbol until desired cook time is set. (fast scrolling begins after holding  **increase** symbol key for over 5 seconds)

5. To correct time set press **increase** or **decrease** as needed.
6. Press **start** symbol to begin *timed convection* function. **convection** and **cook time** indicator lights will glow. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
7. Once set temperature is reached, an audible signal will sound. Cooking will begin after desired temperature is reached.
8. At the completion of *timed convection* an audible signal is emitted and the oven will shut off. The temperature display will go off as well as the **convection** and **cook time** indicator lights. The time of day will then be displayed.
9. Press **cancel** symbol to end *timed convection* function at any time. **convection** indicator light and temperature display will go off. Only time of day will be displayed.










Note:

1. To verify oven temperature, length of cooking time, or stopping time while the oven is heating up, press **convection** for temperature, **cook time** or **stop time** symbols for cooking time and end time. Information will be displayed for 5 seconds.




7C. Delayed Time True Convection

(please read all steps prior to setting the *delayed time convection* function)

1. Press **convection** symbol. (temperature is automatically set at 325F or 160C and the **convection** indicator light begins to flash)
2. Press **increase** or **decrease** symbols to change temperature setting. Temperature may be set between 100F to 550F or 37C to 290C. (fast scrolling begins after holding **increase** or **decrease** symbol keys for over 5 seconds)
3. Press **cook time** symbol. (timer will display 00:00 and **cook time** indicator will begin to flash)
4. Press **increase** symbol until desired cook time is set. (fast scrolling begins after holding **increase** symbol key for over 5 seconds)
5. To correct time set press **increase** or **decrease** as needed.
6. Press **stop time** symbol to set desired time for cooking to be completed. **stop time** indicator will flash and clock will automatically display the time the oven would normally shut off if its duration were not delayed. (for example, if **cook time** is set to cook for 2 hours at 3 o'clock in the afternoon, then after pressing **stop time** the clock will automatically display 5:00 p.m. To change the time desired to stop cooking go to next step).

7. Press  **increase** symbol until desired *delayed time true convection* is set. (fast scrolling begins after holding  **increase** symbol key for over 5 seconds)
8. To correct time set press  **increase** or  **decrease** as needed.
9. Press  **start** symbol to begin *delayed time convection* function. Display will show time of day. At the start of the *delayed time convection* cooking cycle, the  **convection** indicator light will glow and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
10. Once the temperature is reached, an audible signal will sound. Cooking will begin after desired temperature is reached.
11. At the completion of *delayed time convection* an audible signal is emitted and the oven will shut off. The temperature display will go off as well as the  **convection** indicator light. The time of day will then be displayed.
12. Press  **cancel** symbol to end *delayed time convection* function at any time.  **convection** indicator light and temperature display will go off. Only time of day will be displayed.












Note:

1. To verify oven temperature, length of cooking time, or stopping time while the oven is heating up, press  **convection for temperature**,  **cook time** or  **stop time** symbols respectively for length of time and end time. Information will be displayed for 5 seconds.


8. Convection Bake

8A. Convection Bake

(please read all steps prior to setting the *convection bake* function)









1. Press  **convection** symbol. (temperature is automatically set at 325F or 160C and the  **convection** indicator light begins to flash)
2. Press  **bake** symbol. (temperature is automatically set at 325F or 160C and the **bake** indicator light begins to flash)
3. Press  **increase** or  **decrease** symbols to change temperature setting. Temperature may be set between 100F to 550F or 37C to 290C. (fast scrolling begins after holding  **increase** or  **decrease** symbol keys for over 5 seconds)
4. Press  **start** symbol to begin *convection bake* function.  **convection** indicator light will glow. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
5. Once set temperature is reached, an audible signal will sound.
6. Press  **cancel** symbol to end *convection bake* function at any time.  **convection** indicator light and temperature display will go off. Only time of day will be displayed.












Note:

1. To verify oven temperature while the oven is heating up, press  **bake** symbol. Information will be displayed for 5 seconds.



8B. Timed Convection Bake

(please read all steps prior to setting the *timed convection bake* function)

1. Press  **convection** symbol (temperature is automatically set at 325F or 160C and the **convection** indicator light begins to flash)
2. Press  **bake** symbol. (temperature is automatically set at 325F or 160C and the **bake** indicator light begins to flash)
3. Press  **increase** or  **decrease** symbols to change temperature setting. Temperature may be set between 100F to 550F or 37C to 290C. (fast scrolling begins after holding  **increase** or  **decrease** symbol keys for over 5 seconds)
4. Press  **cook time** symbol. (timer will display 00:00 and  **cook time** indicator will begin to flash)













5. Press  **increase** symbol until desired cook time is set. (fast scrolling begins after holding  **increase** symbol key for over 5 seconds)
6. To correct time set press  **increase** or  **decrease** as needed.
7. Press  **start** symbol to begin *timed convection bake* function.  **convection** and  **cook time** indicator lights will glow. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
8. Once set temperature is reached, an audible signal will sound. Cooking will begin after desired temperature is reached.
9. At the completion of *timed convection bake* an audible signal is emitted and the oven will shut off. The temperature display will go off as well as the  **convection** and  **cook time** indicator lights. The time of day will then be displayed.
10. Press  **cancel** symbol to end *timed convection bake* function at any time.  **convection** indicator light and temperature display will go off. Only time of day will be displayed.













Note:

1. To verify oven temperature or length of cooking time while the oven is heating up, press  **convection** for temperature or  **cook time** symbols for length of cooking. Information will be displayed for 5 seconds.




8C. Delayed Time Convection Bake

(please read all steps prior to setting the *delayed time convection bake* function)

1. Press  **convection** symbol. (temperature is automatically set at 325F or 160C and the  **convection** indicator light begins to flash)
2. Press  **bake** symbol. (temperature is automatically set at 325F or 160C and the **bake** indicator light begins to flash)
3. Press  **increase** or  **decrease** symbols to change temperature setting. Temperature may be set between 100F to 550F or 37C to 290C. (fast scrolling begins after holding  **increase** or  **decrease** symbol keys for over 5 seconds)
4. Press  **cook time** symbol. (timer will display 00:00 and  **cook time** indicator will begin to flash)
5. Press  **increase** symbol until desired cook time is set. (fast scrolling begins after holding **increase** symbol key for over 5 seconds)
6. To correct time set press  **increase** or  **decrease** as needed.

7. Press  **stop time** symbol to set desired time for cooking to be completed.  **stop time** indicator will flash and clock will automatically display the time the oven would normally shut off if its duration were not delayed. (for example, if  **cook time** is set to cook for 2 hours at 3 o'clock in the afternoon, then after pressing  **stop time** the clock will automatically begin after holding  **increase** symbol key for over 5 seconds)
8. To correct time set press  **increase** or  **decrease** as needed.
9. Press  **start** symbol to begin *delayed time convection bake* function. Display will show time of day. At the start of *the delayed time convection bake* cooking cycle, the  **convection** indicator light will glow and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
10. Once the temperature is reached, an audible signal will sound. Cooking will begin after desired temperature is reached.
11. At the completion of *delayed time convection bake* an audible signal is emitted and the oven will shut off. The temperature display will go off as well as the  **convection** indicator light. The time of day will then be displayed.
12. Press  **cancel** symbol to end *delayed time convection bake* function at any time.  **convection** indicator light and temperature display will go off. Only time of day will be displayed.











Note:

1. To verify oven temperature, length of cooking time, or stopping time while the oven is heating up, press  **convection for temperature**,  **cook time** or  **stop time** symbols respectively for length of time and end time. Information will be displayed for 5 seconds.


9. Broil

9A. Regular Broil

(please read all steps prior to setting the *broil* function)









1. Press  **broil** symbol. (temperature is automatically set at 550F or 290C and the  **broil** indicator light begins to flash)
2. Press  **decrease** symbol to change temperature setting. Temperature may be set between 100F to 550F or 65C to 290C. (fast scrolling begins after holding  **decrease** symbol key for over 5 seconds)
3. To correct time set press  **increase** or  **decrease** as needed.
4. Press  **start** symbol to begin *broil* function.  **broil** indicator light will glow. After 5 seconds the time of day and temperature in oven will be displayed.
5. Once set temperature is reached, an audible signal will sound.
6. Press  **cancel** symbol to end *broil* function at any time.  **broil** indicator light and temperature display will go off. Only time of day will be displayed.







Note:

1. To verify oven temperature while the oven is heating up, press  **broil** symbol. Information will be displayed for 5 seconds.
2. Door remains closed during broil.



10A. Convection Broil

(please read all steps prior to setting the *convection broil* function)

1. Press  **convection** symbol. (temperature is automatically set at 325F or 160C and the  **convection** indicator light begins to flash)
2. Press  **broil** symbol. (temperature is automatically set at 550F or 290C and the  **broil** indicator light begins to flash)
3. Press  **decrease** symbol to change temperature setting. Temperature may be set between 100F to 550F or 65C to 290C. (fast scrolling begins after holding  **decrease** symbol key for over 5 seconds)
4. To correct time set press  **increase** or  **decrease** as needed.

5. Press  *start* symbol to begin *convection broil* function.  *convection* and  *broil* indicator lights will glow. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
6. Once set temperature is reached, an audible signal will sound.
7. Press  *cancel* symbol to end *convection broil* function at any time  *convection* and  *broil* indicator lights and temperature display will go off. Only time of day will be displayed.









Note:

1. To verify oven temperature while the oven is heating up, press  *broil* or  *convection* symbols. Information will be displayed for 5 seconds.

11. Sabbath Mode

11A. Sabbath Mode Bake









(please read all steps prior to setting the *sabbath mode bake* function)

1. Press  **bake** symbol. (temperature is automatically set at 350F or 175C and the  **bake** indicator light begins to flash)
2. Press  **decrease** symbols to set desired temperature below 295F or 145C. (fast scrolling begins after holding  **decrease** symbol keys for over 5 seconds).
3. Press  **start** symbol to begin *sabbath mode bake* function.  **bake** indicator light will glow, “SP” (Sabbath Program) will be displayed. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
4. Once set temperature is reached, an audible signal will sound.
5. Press  **cancel** symbol to end *sabbath mode bake* function at any time.  **bake** indicator light and temperature display will go off. Only time of day will be displayed.

Note: The red indicator, located at the top right corner beside the oven temperature, will be on when the element is powered and will go off when the element cycles off.

11B. Sabbath Mode True Convection



(please read all steps prior to setting the *sabbath mode regular convection* function)








1. Press  **convection** symbol (temperature is automatically set at 325F or 160C and the  **convection** indicator light begins to flash)
2. Press  **decrease** symbols to set desired temperature below 295F or 145C. (fast scrolling begins after holding  **decrease** symbol keys for over 5 seconds).
3. Press  **start** symbol to begin *sabbath mode regular convection* function.  **bake** indicator light will glow, “SP” will be displayed. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached.
4. Once set temperature is reached, an audible signal will sound.
5. Press  **cancel** symbol to end *sabbath mode regular bake* function at any time.  **bake** indicator light and temperature display will go off. Only time of day will be displayed.

Note: The red indicator, located at the top right corner beside the oven temperature, will be on when the element is powered and will go off when the element cycles off.

11C. Sabbath Mode Convection Bake

(please read all steps prior to setting the *sabbath mode convection bake* function)









1. Press  **convection** symbol (temperature is automatically set at 325F or 160C and the  **convection** indicator light begins to flash)

Press  **bake** symbol. (temperature is automatically set at 325F or 160C and the  **bake** indicator light begins to flash)
2. Press  **decrease** symbols to set desired temperature below 295F or 145C. (fast scrolling begins after holding  **decrease** symbol keys for over 5 seconds).
3. Press  **start** symbol to begin *sabbath mode convection bake* function.  **bake** indicator light will glow will be displayed. After 5 seconds the time of day and temperature in oven will be displayed. Temperatures will be displayed in increments of 5F or 5C until programmed temperature is reached. “SP” will be displayed.
4. Once set temperature is reached, an audible signal will sound.
5. Press  **cancel** symbol to end *sabbath mode convection bake* function at any time. **bake** indicator light and temperature display will go off. Only time of day will be displayed.


Note: The red indicator, located at the top right corner beside the oven temperature, will be on when the element is powered and will go off when the element cycles off.

11D. Sabbath Broil

(please read all steps prior to setting the *broil* function)

1. Press  **broil** symbol. (temperature is automatically set at 550F or 290C and the  **broil** indicator light begins to flash)
2. Press  **decrease** symbol to set desired temperature below 295F or 145C (fast scrolling begins after holding  **decrease** symbol key for over 5 seconds)
4. Press  **start** symbol to begin *broil* function.  **broil** indicator light will glow “SP” will be displayed. After 5 seconds the time of day and temperature in oven will be displayed.
5. Once set temperature is reached, an audible signal will sound.
6. Press  **cancel** symbol to end *broil* function at any time.  **broil** indicator light and temperature display will go off. Only time of day will be displayed.

Note:













1. To verify oven temperature while the oven is heating up, press  **broil** symbol. Information will be displayed for 5 seconds.
2. Door remains closed during broil.
3. The red indicator, located at the top right corner beside the oven temperature, will be on when the element is powered and will go off when the element cycles off.

12. Self Clean

Warning: remove all cookware, racks, and rack supports from oven during self clean cycle to prevent them from becoming dull and blue-gray. Refer to Section 7 : Care and Cleaning for additional information prior to self cleaning the oven.








12A. Regular Self Clean











(please read all steps prior to setting the *self clean* function. Oven door *must* be **closed**)

1. Press  *self clean* symbol. (countdown timer is automatically set at 3:00 hours and the  *self clean* indicator light begins to flash)
2. Press  *decrease* symbol to change cleaning time if needed.
3. To correct time set press  *increase* or  *decrease* as needed. *Self clean* cycle may be set between 1:30 to 3:00 hours. (fast scrolling begins after holding  *increase* or  *decrease* symbol keys for over 5 seconds)
4. Press  *start* symbol to begin *self clean* cycle.  *self clean* indicator light will glow and oven door will automatically lock after a few minutes and cooling fan will start up. After 5 seconds the time of day will be displayed.
5. Press  *cancel* symbol to end *self clean* cycle at any time.  *self clean* indicator light will go off. Oven will only unlock when temperature in oven falls below 550F or 300C and cooling fan will shut off. Only time of day will be displayed.
6. At end of *self clean* cycle,  *self clean* indicator light will go off. Oven will only unlock when temperature in oven falls below 550F or 300C and cooling fan will shut off. Only time of day will be displayed.

12B. Delayed Time Self Clean

(please read all steps prior to setting the *delayed time self clean* function)

1. Press  *self clean* symbol. (countdown timer is automatically set at 3:00 hours and the  *self clean* indicator light begins to flash)
2. Press  *decrease* symbol to change cleaning time if needed.
3. To correct time set press  *increase* or  *decrease* as needed. *Self clean* cycle may be set between 1:30 to 3:00 hours. (fast scrolling begins after holding  *increase* or  *decrease* symbol keys for over 5 seconds)

4. Press  **stop time** symbol to set desired time for *delayed self clean* to be completed.  **stop time** indicator will flash and clock will automatically display the time the self cleaning would normally shut off if its duration were not delayed. (for example, if *self clean* is set for a two hour cleaning cycle at 3 o'clock in the afternoon, then after pressing  **stop time** the clock will automatically display 5:00 p.m. To change desired time for self clean cycle to end go to next step).
5. To correct time set press  **increase** or  **decrease** as needed.
6. Press  **start** symbol to begin *delayed time self clean* cycle.  **self clean** indicator light will glow and oven door will automatically lock after a few minutes of starting the self clean cycle and cooling fan will start up. After 5 seconds the time of day will be displayed.
7. Press  **cancel** symbol to end *delayed time self clean* cycle at any time.  **self clean** indicator light will go off. Oven will only unlock when temperature in oven falls below 550F or 300C and cooling fan will shut off. Only time of day will be displayed.
8. At end of *delayed time self clean* cycle,  **self clean** indicator light will go off. Oven will only unlock when temperature in oven falls below 550F or 300C and cooling fan will shut off. Only time of day will be displayed.

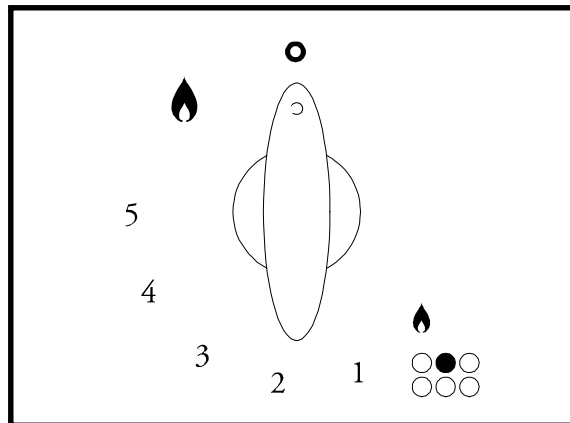
Top Burner and Grill Operation

Lighting the Top Burners and Grill

Range is equipped with a spark ignition system that is electrically operated. Pushing in and turning the knob to position 3 or lower will provide best lighting results. When the knob is turned, a distinct clicking noise will be heard. After the burner lights, the clicking noise will stop. Note: **When lighting any one burner, all burners will spark, but only the burner selected will light.** All models feature “auto-reignition” – should the flame go out for any reason, the ignitor automatically begins to spark to re-ignite the burner. See “Reference” section for manual lighting procedure.

Propane Stoves: a slight pop or flash may occur at the burner ports for a few seconds after the burner has been turned off. This “extinction pop” is normal for propane gas, specially if the cooling fan is operating at the time.

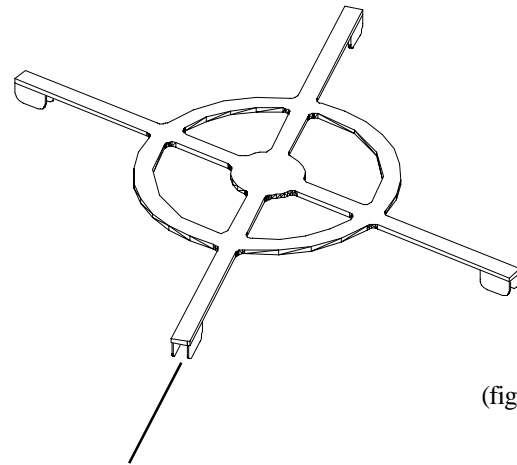
Note: Incorrect burner alignment will produce a potentially dangerous flame and poor burner performance (please refer to Fig 19 on page 36 for details)



Dial
Burner - right dial
(fig 12)

Small Pot Ring / Trivet

Pot ring support is used when cooking on top burners while using a small pot. It is located in the accessory package inside the oven. The trivet fits on any burner. Each channel fits on one of 4 fingers on the burner grate. (see fig 13)



(fig 13)

This channel fits on a finger on the burner grate.

Baking, Broiling and Roasting

Standard Baking

This is the traditional “radiant heat” style of cooking. You may choose this method of cooking for your tried and true recipes. As with all radiant style ovens, it will be necessary to preheat the oven, especially for baked goods. Usually your recipe will state whether or not preheating is required. When roasting meats from frozen to finish, usually preheating is not required. However, allow 1/3 to 1/2 more cooking time depending on the size of the cut. To assure desired degree of doneness, use a meat thermometer for meats and poultry.

Refer to Appendix “A” for temperature and cooking times.

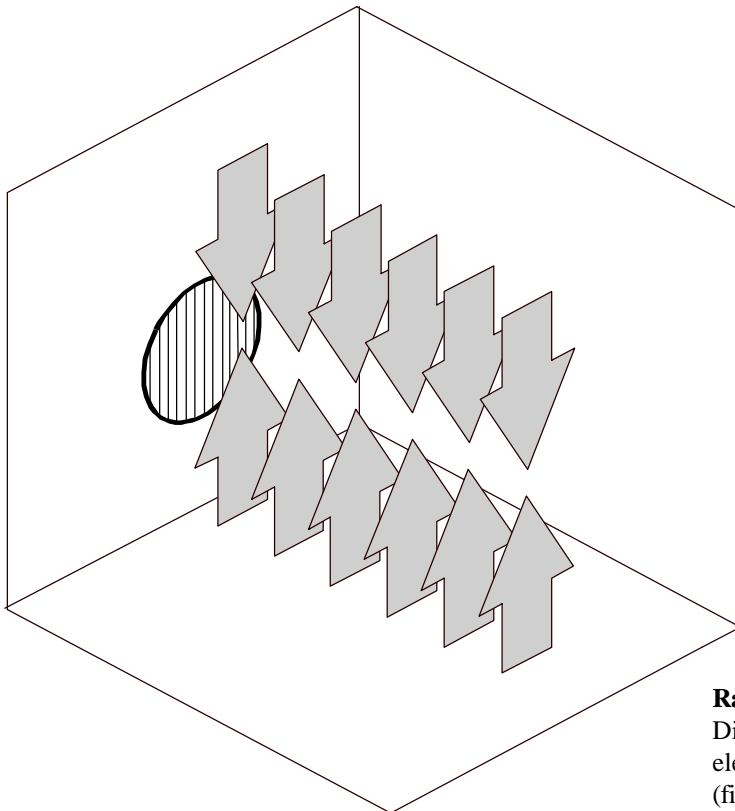
Standard Broiling

This method of cooking is used to transfer high heat over a short period of time to food placed in close proximity to the broiler element. Usually used to brown the surface of food, such as meringues, steaks and roasts.

Place meat on the broiler pan (add water to the bottom of the pan to reduce smoking) and place on the third or fourth rack depending on the food and your personal tastes.

Roasting / broiler rack may be locked on broiler pan and placed on second or third rack.

Refer to Appendix “A” for temperature and cooking times.



Radiant Heat Pattern

Diagram shows how heat is radiated from the elements, during the cooking process.
(fig 14)

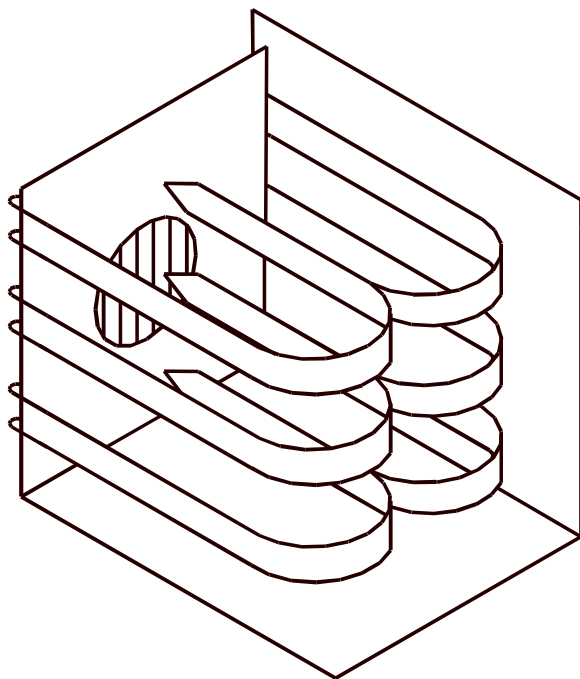
True Convection

Convection means conveying. In convection cooking the heat from a dedicated convection element is circulated by a fan. The circulating hot air penetrates food faster than motionless air in a standard oven. This means food surfaces are cooked on all sides sealing in natural juices and flavour. It is important to use the baking sheets supplied. Do not cover foods with foil. Do not block the air circulation fan at the rear of the oven. Thus you can sometimes cook at a lower temperature by reducing amounts of energy used and sometimes cook in a shorter time.

Refer to Appendix “A” for temperature and cooking times.

Convection Bake

Convection Bake is combining the direct heat of the bake element with the fan circulating the hot air. A more intense heat at the bottom of the oven perfect for that flaky pastry or great tasting pizza.



Convection Roasting

This method of cooking uses hot air from the convection element, and is similar to rotisserie cooking, where heat is applied quickly and evenly around the meat, but instead of rotating, hot air circulates the meat. Lock rack into position on broiler pan. Place the cut of meat directly on roasting / broiler rack supplied. Poultry may be placed breast down for the first half of the cycle then turned over, this keeps the breast moist. Other meats should be placed on the rack, fat side up, and usually do not require turning.

Refer to Appendix “A” for temperature and cooking times.

Convection Broil

Convection broil is combining the direct heat of the broiler element with the fan circulating the hot air. The hot air creates a seal on all sides of the food and sometimes turning foods may not be necessary.

Sabbath Mode

Designed for use on The Jewish Sabbath and Holidays - which require the oven to be turned on for a prolonged period of time - this feature allows the oven to be set at a temperature of less than 300F and can remain “on” for a duration of up to 80 hours. As a safety feature, the oven will shut off automatically after 80 hours.

Convection Air Pattern

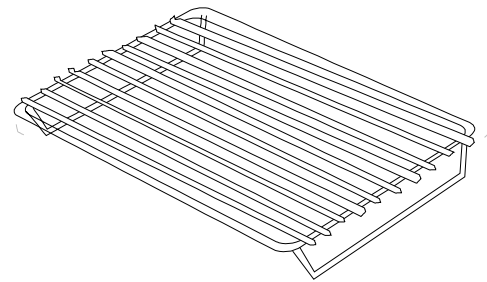
Diagram shows how heat is circulated from the convection fan, distributing heat evenly around the food, during the cooking process. (fig 15)

Broiling Tips

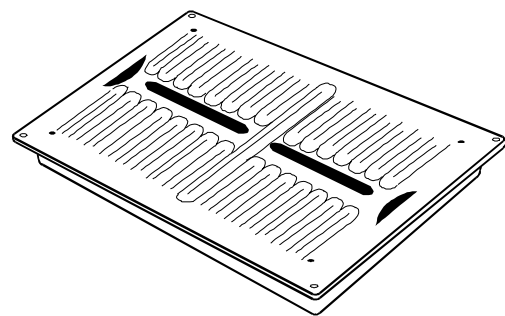
1. Prepare meat, allowing frozen meat to thaw before broiling.
2. Slit the fat around the edge of the meat about every inch (2.5 cm), to prevent curling. Arrange meat on the broiler pan.
3. A small amount of water placed in the broiler pan will reduce the smoke and splattering from hot drippings.
4. Always use the broiler pan and, if necessary, the roasting / broiler rack. (fig 16 & 17) They are designed to allow fats to drip into the pan, reducing smoking while the food is cooking. If desired the broiler pan may be lined with foil and the broiler rack may be covered with foil. However be sure to mold the foil to the broiler rack and cut slits in the foil to conform with the slits in the rack to allow juices and fat to drain into the pan.
5. Place the oven rack in the desired position near the top of the oven. Place the broiler pan and food on the oven rack.
6. Select broil to temperature desired. (temperature can be set between 100 F and 550 F) or (65 C and 290 C)
7. No preheat is necessary.
8. Close the oven door.
9. The closer the meat is placed to the broil element, the faster the surface browns. For rare meat, preheat the broiler unit and place the meat as close to the unit as possible.
10. The further away the meat is placed, the

slower the surface browns and the more well done the meat will be.

Caution: Accessible parts may become hot when the broiler is in use. Children should be kept away.



Roasting / Broiler Rack
(fig 16)



Broil Pan
(fig 17)

Care and Cleaning

Porcelain – Legacy Series

Keeping it clean

The porcelain is very serviceable and simple to clean, but because it is glass, it will not withstand rough handling or abuse. Never place a cold wet cloth on a hot porcelain surface. Porcelain is glass and sudden changes in temperature may cause cracking. To clean porcelain surfaces, use warm, soapy water, glass cleaner or non abrasive cleaner and a soft cloth. Avoid abrasive cleaners.

If any acid based food or liquid, such as lemon juice or tomato juice, is spilled on the range, wipe it at once to prevent staining.

Stainless Steel – Metro Series

DO NOT USE A STEEL WOOL PAD. It will scratch the surface. Care should be taken when cleaning any stainless steel surface. Start with a soapy water solution and damp cloth, rinse, then dry. Increase the strength of the cleaning solution, by small increments, if required. If food byproducts remain, try a general kitchen cleaner, such as Fantastik, Simple Green or Formula 409. For hard to clean soil, use a stainless steel cleaner, such as Bon-Ami, Cameo, or Bar Keepers Friend. Apply cleaner with a damp sponge, rinse thoroughly, and dry. Always scrub in the direction of the grain and follow manufacturers cleaning instructions on labels.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper, rubbing in the direction of the grain. After cleaning use a stainless steel polish, such as Stainless Steel Magic.

Oven Cleaning - Self Clean

Range is equipped with a standard self clean feature. Self cleaning requires the use of the clock timer. Read and follow the safety and pre-cleaning instructions below. Then refer to “Clock and Oven Operation” section for self clean details and procedures.

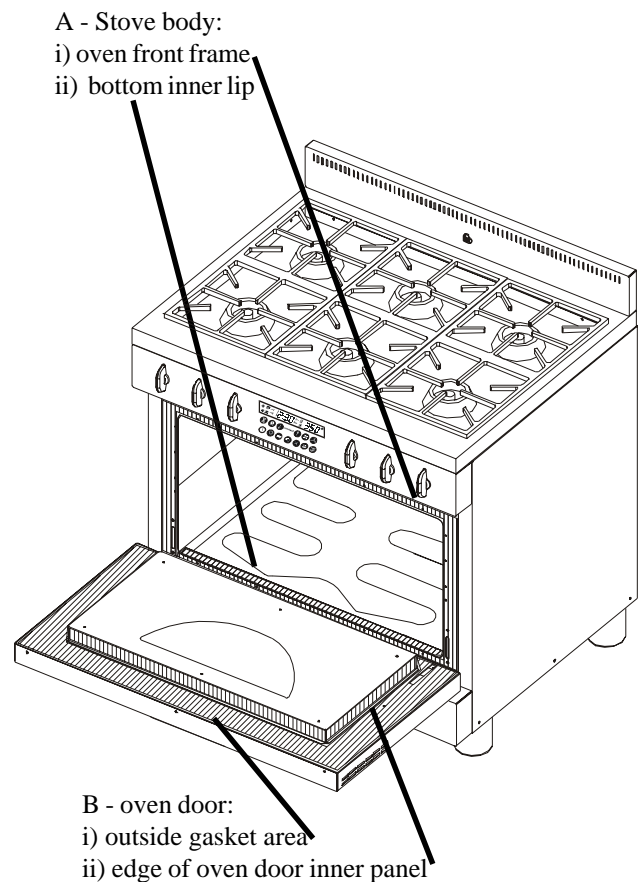
Preparing Oven for Self Clean Cycle:

1. Remove cookware, oven racks and rack supports from the oven (if racks and rack supports are left in the oven, they will become discoloured and rough after cleaning, but it will not affect the protective coating).
2. Remove all utensils and food from cooktop.
3. Wipe up spills promptly to avoid excessive smoke during the cleaning cycle. Specially wipe up spills of sugar (i.e. pie fillings) and other carbohydrates (ie. casseroles) which became firmly attached to the surface and sometimes damage the porcelain enamel glaze as they are burned off.
4. Pre-clean areas not reached in the self cleaning cycle: the frame around the oven opening, the edge of the door outside the gasket and the edge of the oven door inner panel (areas shown shaded in figure 18).
5. Before commencing the self clean cycle, use hot water and detergent or a paste of baking soda and hot water on difficult spots; rinse well with vinegar water to remove all residue. This prevents this soil from being baked on during the high heat of the self cleaning cycle. Re-clean these areas after the cleaning cycle is complete.

DO NOT under any circumstance use a commercial oven cleaner, or surface coating for ovens on a self clean oven. This will damage the finish.

DO NOT clean the gasket.

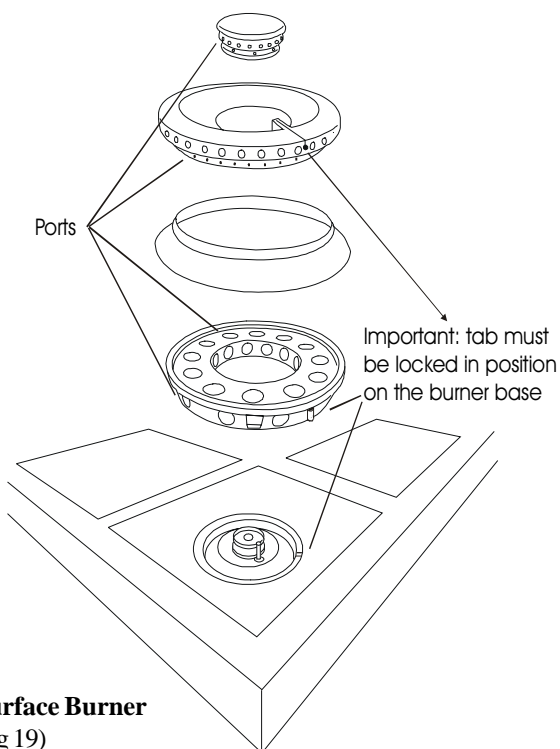
DO NOT use surface elements while range is cleaning.



(fig 18)

Surface Burners

Top burners require little care other than to wipe off the head of each burner. With usage, burner rings may discolor (rates of discoloration will vary) - this is normal and does not affect burner performance. If a boilover occurs, the burner part can be easily lifted out so burner port holes can be cleaned in hot soapy water with a soft brush. There are no bolts or screws to remove. The igniter must also be kept clean to ensure quick positive starts. **When replacing, be sure the tab is locked securely in position on the burner base otherwise random sparking and uneven flame will occur** (Fig 19). For normal or everyday cleaning of light spills, wipe the burner parts with a damp cloth. For heavy duty cleaning—cooked spills, oil stains, etc., scrub with a tub and tile type of cleaner. Rinse thoroughly after every cleaning operation. Wipe away excess water. Avoid using abrasives on the burner base, as they may damage the finish on the burner base. Remove all water from the burner ports before lighting the burner (water in ports will lead to random sparking)



Surface Burner
(fig 19)

Nickel Plated Parts

These may be cleaned with any non abrasive chrome and metal polish or Windex and a soft cloth. If any acid based food or liquid, such as lemon juice or tomato juice, is spilled on the range, wipe it at once to prevent staining.

Oven Light Replacement

Before replacing oven lights, disconnect the power at the main fuse or circuit breaker panel. When replacing light bulbs wait until the oven and bulb are cool. Using your fingertips, remove oven light lens by simply prying the glass cover off. Place your finger on the top edge and pry downward. The Halogen bulb can easily be pulled out. A new bulb must be free of grease or it will break after very short usage. Use alcohol to clean the grease off bulb.

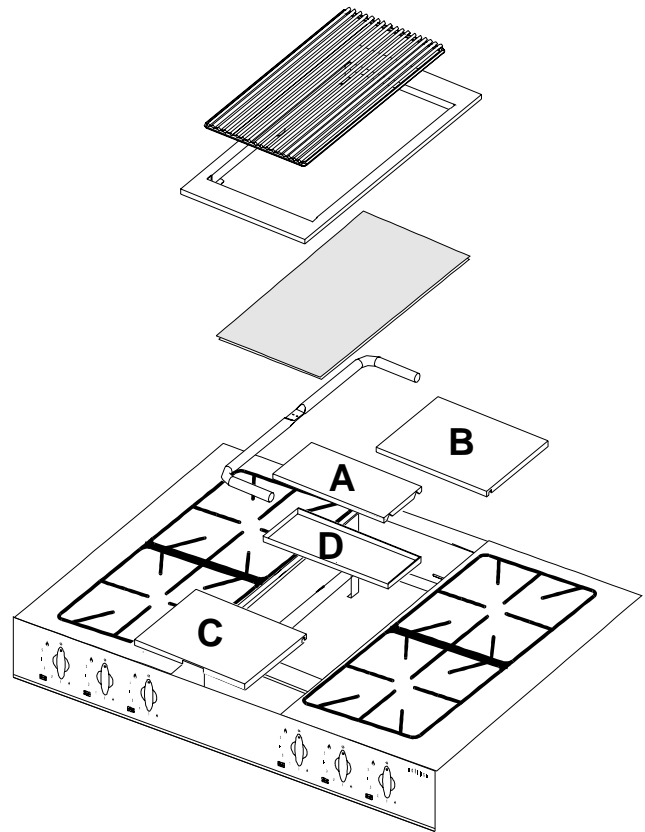
Grill

The easiest way to clean the grill is immediately after cooking. First, turn the control valves to the OFF position. (“O”)

Wearing an oven mitt, to protect hands from the heat and steam, dip a barbecue brush in tap water. Scrub the hot grill. Steam created as the water contacts the hot grill assists the cleaning process by softening any food particles. The grill may be cleaned in the sink for further cleaning (dishwasher safe) after it has cooled off.

The steel mesh located under the grill can be removed and cleaned (dishwasher safe).

The grill burners must be removed before panels “A”, “B”, “C”, and “D” can be removed. (fig 20) To remove, remove the wing nut located in the middle of the two burners. The burners can now separately lift off the orifices, lifted out, and placed on top of the unit. There is approximately 6–8” (15 – 20 cm) of ignitor wire with the burner. (When installing the burner back into position, be sure that the ignitor wires go back into the appropriate hole.)



(fig 20)

Remove panels “A”, “B”, “C”, and “D”, and wash (dishwasher safe). To replace panels, follow above instructions in reverse order (please note that panels “B” and “C” are interchangeable) - However, the cut out must face in direction shown.

Excessive Flare Ups and Flaming

Occasionally grease drippings ignite. These drippings will create minor puffs of flame for a second or two. This is normal when cooking on a barbecue. You may find it handy to have a spray bottle filled with water to lightly spray the flare-up.

If the flame becomes excessive, remove the food from the grill. Lower the heat setting. Replace the food when the flare-up subsides. To prevent flare-ups from happening, trim the fat from around the edges of steaks and chops, use hamburger that is lean, remove the fat that is on poultry, etc.

When turning any kind of meat or poultry, the melted fat will drop onto the mesh and it may create a flare-up. If this happens, use a long handled spatula to move the food to another area.

DO NOT leave the grill unattended while it is turned on.

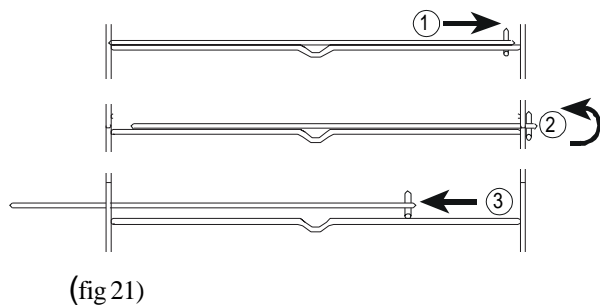
Interior Oven Rack

The oven rack is designed with stop-locks so that when placed correctly on the supports it will stop before coming completely out of the oven and will not tip when placing or removing food.

To install:

1. Push the oven rack all the way to the back.
2. Pull rack up slightly to disengage the “feet” from the rack support.
3. Pull rack out of oven.

Clean with soapy water. To re-install, reverse assembly procedure.

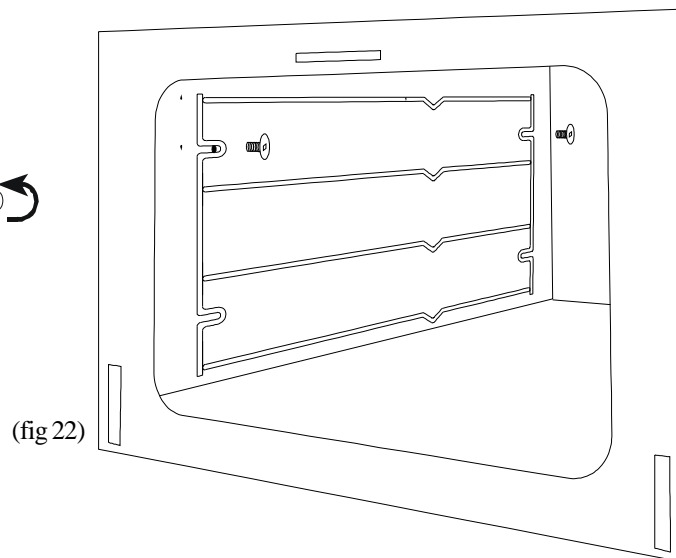


Rack Supports

The oven rack supports are designed to interlock into the oven sides, but are easy to remove. To remove:

1. Remove oven racks.
2. Remove nickel plated bolt from front and back – located at the top of the support rack.

Clean with soapy water.



Please note: Rack locations are described as “position 1” “position 2”, etc. Position 1 is the lowest rack location, position 2 is the next rack location and so on.

The last available location in the rack (position 4) is to be used only with the “offset rack”. Do not use a standard rack in this position.

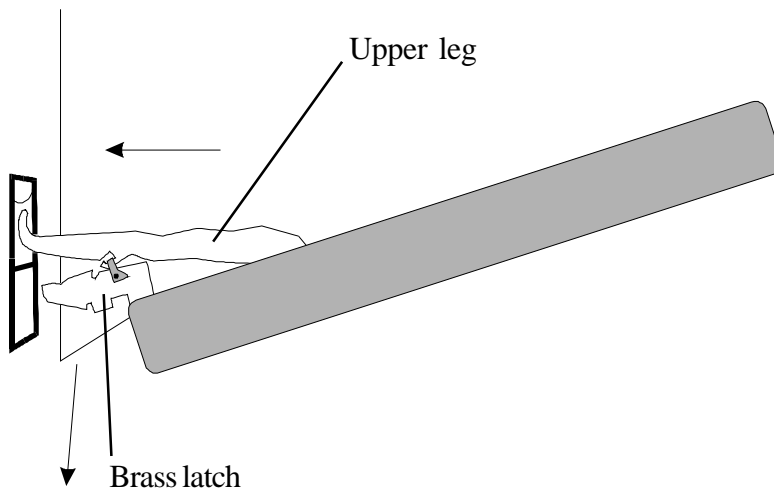
The offset rack can also be used in position 1 to get closer to the element for quick browning of bottom of foods, such as browning pizza or pie bottoms.

Oven Door Removal

Removal of the oven door for thorough cleaning is easy:

1. Open oven door, and latch brass catches on to upper leg of the hinge. Make sure catch is securely hinged.
2. With a hand on each side of door, lift the door slightly, and pull out.
3. The door weighs approximately 45 lbs (20.4 kg). Exercise caution when removing door.

To replace door, reverse sequence.



(fig 23)

Trouble Shooting

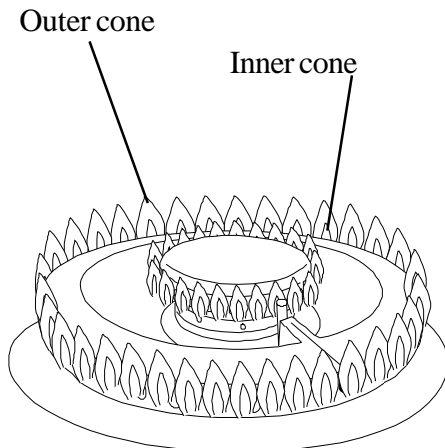
Burner Set Up and Adjustment

The range was carefully set up and inspected at the factory but some final adjustments may be necessary once the unit is installed.

Important: ensure burner rings are assembled properly

1. First, check to ensure there are no gas leaks. Propane and natural gas have a very distinct odour which is easily detected by the human nose. If in doubt, soak each pipe joint with soapy water and look for bubbles. Do not use an open flame for testing.

2. Check that all controls are operating properly by lighting each of the burners. Turn the burners on by pushing in and turning counter clockwise. Test them on low, medium, and high settings.

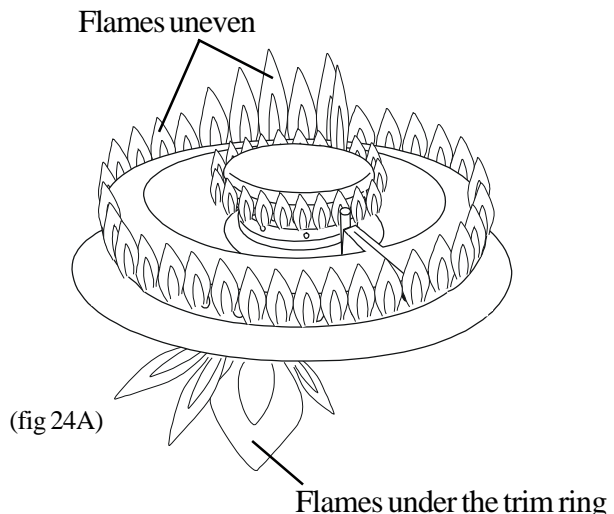


(fig 24)

3. Check the quality of the flame. The burners should have a steady, relatively quiet flame with a ½" (13mm) sharp blue inner cone. There should be no yellow flame. The outer flame should have a 2 ½" (64mm) sharp blue cone. (see fig 24)

If random sparking occurs after the burner lights or there is uneven flame from the burner or there is flaming from under the burner trim ring, (see fig 24a) the cause is the brass burner ring is not properly positioned on the burner base. Please refer to page 36 for proper burner assembly. Some ticking is normal from time to time.

You should now be "cooking with gas". If not, refer to the gas trouble shooting section later in this manual.



(fig 24A)

Problem Solver - Range Oven


Before you call for service, please refer to the information in this manual.

The problem may be minor. You may be able to correct it. Use this manual to diagnose the problem and then follow the recommended solution(s).

Oven will not work

- Plug on range is not completely inserted in the wall receptacle.
- The household circuit breaker has been tripped, or a fuse has blown in the switch panel.
- The clock is not set if the clock is flashing. See “Clock Set Up”.
- The clock is set for delayed time function. Press the cancel button to end program.

Oven light does not work

- Press  symbol on clock. Light on clock may be switched off.
- Light bulb is loose.
- Bulb has blown.
- Breaker or fuse has been tripped or blown.

Food does not broil properly

- Broil temperature not set properly.
- Rack position is incorrect.
- Necessary preheating was not done.
- Utensils are not suited for broiling.

Food is not roasting properly

- Oven temperature is not set correctly.
- Rack position is incorrect
- Roasting pan is too small.
- Improper cookware is being used.
- A foil tent was not used when needed to slow down browning.

Food is not baking properly

- Temperature is not set properly.
- Rack is not on correct shelf position.
- The wrong cookware is being used.
- Too many utensils in the oven.
- Check voltage. Voltage lower than 240v will affect performance – particularly preheat time

Surface ignitors will not work

- Plug on range is not completely inserted in the wall receptacle.
- The household circuit breaker has been tripped or a fuse has blown in the switch panel.
- Surface ignitors are dirty or caps may be plugged. (for example: after washing, moisture may be present)

Power Failure Operation

If electrical power is interrupted, meals can still be cooked on the top burners of the Heartland gas/electric range. The oven will be inoperable. By following these simple directions you will be able to use the top burners without the benefit of electricity.

Caution: Make sure your hands and clothing are clear of the burner when lighting it!

Manually Lighting the Burners

1. Remove cast grate, for unobstructed access to the burner head.
2. Hold a flame source to the desired outside burner head. We recommend a barbecue lighter as a flame source.
3. Push in and turn the corresponding control knob to the medium setting.
4. After the burner lights, adjust flame size as required.
5. Carefully replace cast grate. Keep fingers clear of the flame.

Manually Lighting the Grill

1. Remove porcelain grill.
2. Place a flame source (barbecue lighter) through the mesh near the back of the grill burner. Turn the back control to the medium position (3).
3. Repeat this for the front grill burner. Do not attempt to light front burner by using the lit back burner.

Please note that the “auto reignition” feature will not function without electricity. Pay close attention to any burners in use while electrical power is interrupted!

Gas Trouble Shooting

If you smell gas:

Check for loose connections. Connections may become loose in transportation. Range connections must be perfectly tight, otherwise there may be a small leak and therefore a faint gas smell. Some leaks can only be found with the controls in the “on” position, exposing the user to serious burns. Never use a match or flame to locate a leak.

Finding a gas leak is not a “do it yourself” procedure. If you smell gas, turn off the supply of gas to the range and call for service.

If you have other problems:

Before any component is replaced, follow this four-step check list. Then consult “Gas Trouble Shooting Chart” on the next page.

1. Be sure problem is not due to improper operation.
2. Check basic adjustments – correct pressure, dirt in the line, etc.
3. Ensure correct gas setting used. Setting should be set for either propane or natural gas.
4. If gas pressure and all adjustments seem correct, use the following chart to help identify the problem and/or malfunctioning component.

If you still require help...

Contact your dealer and/or service technician. Should you still require help, see the “Reference” section on how to contact Heartland Appliances.

Gas Trouble Shooting Chart

Note: Random sparking after burner lights or uneven flame from burner - please refer to page 36 for proper burner assembly (burner rings not properly positioned on burner base). Some ticking is normal from time to time.

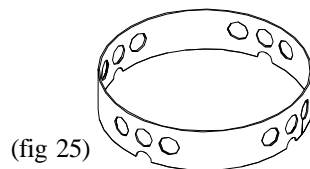
Problem	Cause	Remedy
No sparks when any control knob is turned to "light"	No power to spark module - module switch faulty	Check electrical supply to spark module with voltmeter - replace module
No sparks when one or some control knob(s) is (are) turned to "light"	Re-ignition electrode controlled by knob switch is grounded or has a high resistance leak	Check high voltage wires carefully for loose connections or pinches in the wires; if connections are tight, replace high voltage wire
Sparking occurs at electrodes when all control knobs are turned off	Disconnected switch lead or short in switch lead	Check all switch lead connections for looseness and wires for damage
All burners that are turned on have lighted but electrodes are still sparking	High resistance or open connection between spark output terminal and H.V. wire receptacle (spark will jump small gap but sensing current will not)	Push receptacles firmly onto all terminals Check positioning of shrink sleeving on receptacle – should be flush with end of receptacle – trim if necessary
	Defective module	Replace module
	Ground/Earth lead to module disconnected or range chassis not properly connected to ground/earth by ground/earth lead or through third prong of power cord plug, combined with reversed power supply polarity	Check ground/earth connection of range chassis and ground/earth lead connection to module
Flame jetting off outer head burner ring or inner head burner ring	Too much air Pots too large	Reduce size of air shutter opening until flame is no longer jetting off burner head
Nuisance sparking when one or both grill burners are on	Too much air Pots too large	Reduce size of air shutter opening until flame is no longer jetting off burner head.(Flame jetting off burner)

Reference

Accessories

Wok Ring #3389

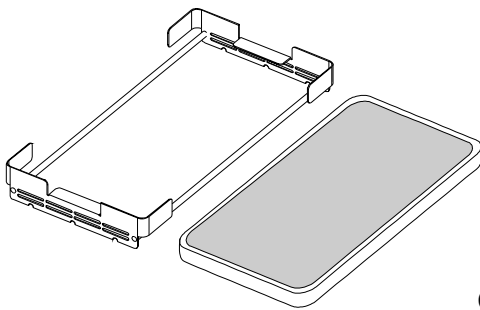
Stainless steel 9" diameter ring manufactured to fit standard size woks. The wok ring is designed to fit into the grate fingers of Metro and Legacy series ranges. (fig 25)



(fig 25)

Legacy/Metro Griddle Kit #3809

Support is stainless steel for long lasting and easy clean up. The griddle plate is ribbed on one side for grilling and holds excess grease while cooking. Flat side of griddle plate suited for pancakes and similar foods. (fig 26)



(fig 26)

Splashback kit #3801 (30") & #3802 (36")

Spashback kit required for 36" models with 0" clearance to combustible rear walls. Kit contains stainless panels for Metro series and coloured porcelain panels for Legacy series. Kit also includes two warming racks which mount 20" above the stove top on the splashback.

Conversion Kits and Information

The Metro and Legacy ranges are ordered from the factory pre-set for either natural gas or propane. They can be converted after installation by converting the pressure regulator and replacing the orifices in the valves and burners with the appropriate orifice kit.

How to order conversion kits:

Kits can be ordered from your dealer or directly from Heartland Appliances. For more information please call our order desk: **(519) 650-5501**
Fax (519) 650-3773

Note: Gas conversions to be performed by a qualified gas technician.

If you still require help...

Heartland Ranges contain standard electrical components available from your dealer or Heartland Appliance Inc.

In case repair is required, consult your dealer for an appliance repair depot near you. For warranty service, please call your dealer first or call Heartland, if necessary.

Bus. (519) 650-5501 or Fax (519) 650-3773

Toll Free Phone 1-800-361-1517

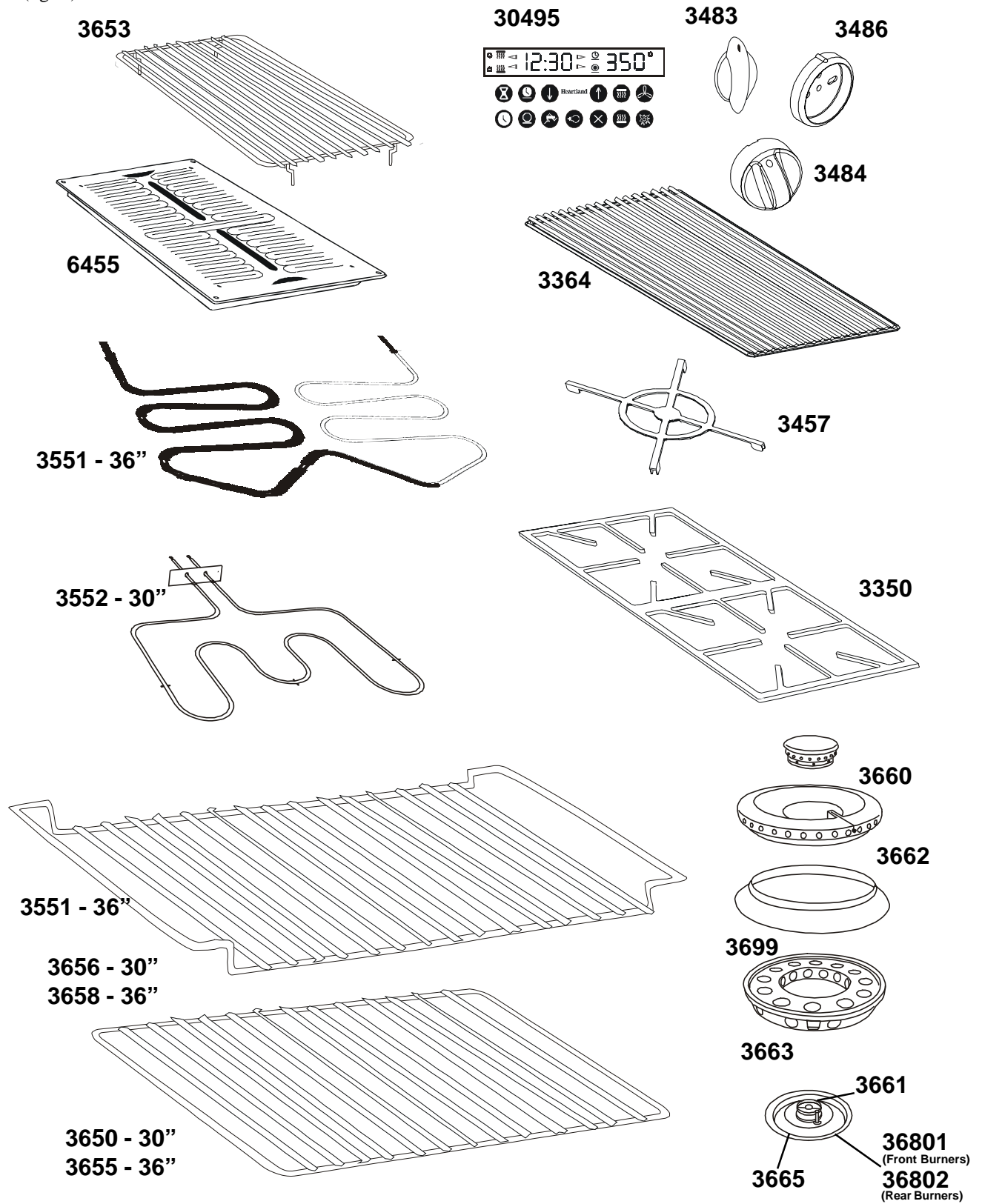
Toll Free Fax 1-800-327-5609

Have your **serial number, model, and date of purchase** information ready. Without this information, service response may be delayed and replacement parts or diagnosis may be incorrect.

For warranty coverage, see warranty statement.

Parts Drawing

(fig 27)



Part **Description**

3320	Burner tray: 36" 6 burner, Legacy
3321	Burner tray: 30" & 36" BBQ, Legacy
3350	Grate double cast
3364	Grill
3457	Small pot ring (Trivet)
3460	Leg Metro SS cover
3466	Leg Metro
3483	Chrome METRO/LEGACY KNOB W/RED INDICATOR
3484	COMMERCIAL KNOB - BLACK- W/SCREENING
3485	COMMERCIAL KNOB WHITE MARKER INSERT
3486	COMMERCIAL KNOB CHROME BEZEL
3520	Burner tray: 36" 6 burner, Metro
3524	Oven door outer shell 36" Metro
3530	Kick plate 36" Metro
3534	Side panel right Metro (30" & 36")
3539	Stove top 36" Metro
3547	Side panel left Metro (30" & 36")
3550	Convection ring element 4800 watt - 36" model
3551	Bake element 5000 watt - 36" model
3552	Bake element 3400 watt - 30" model
3553	Convection ring element 2400 watt - 30" model
3554	Broiler ribbon element 13x9 2500 watt x 2 - 36" model
3555	Broiler ribbon element 17x12 4000 watt - 30" model
3556	Gas regulator (5" NG/10" LP)
3562	Halogen replacement light bulb (10 watts) (not shown)
3568	Door lock self clean mechanism
3571	Oven probe
3578	Door handle ends
3597	Door handle legs
3608	Cooling fan tubeaxial 230 volt 50/60 Hz
3619	Thermodisk (Tubeaxial fan)
3620	Door black finish handle - Legacy
3621	Burner tray: 30" & 36" BBQ, Metro
3624	Oven door outer shell 30" Metro
3630	Kick plate 30" Metro
3639	Stove top 30" Metro
3641	Door handle 36" Metro
3644	Door chromed Handle - Legacy
3650	Oven rack 30"
3653	Roasting rack (fits in broiler pan)
3655	Oven rack 36"
3656	Oven rack offset 30"
3658	Oven rack offset 36"
3660	Dual burner inner head - Black
3661	Dual burner inner base - Brass
3662	Dual burner outer head - Black
3663	Dual burner cross ring - Brass

Part **Description**

3665	Dual burner base - Venturi & Air Shutter included (North American)
3688	Dual burner valve N.G.
3689	Dual burner valve LP
3698	Dual burner base - Venturi & Air Shutter included (Euro)
3699	Dual burner beauty trim ring - Black
30478	Electronic Timer Relay Board (not shown)
30491	Control panel 30" Metro
30492	Control panel 36" 6 burner Metro
30493	Control panel 30" Legacy
30494	Control panel 36" 6 burner Legacy
30495	Electronic timer Full Assembly
35621	Halogen oven lamp lense only (not shown)
35882	Electronic timer Cable (24") - 30"/36"(not shown)
35932	Oven probe 2-Pin shielded cable wire
36801	Electrode C/W 680 mm lead (used for front burners)
36802	Electrode C/W 400 mm lead (used for rear burners)
37305	Door handle 30" Metro
3250-C	Backguard: Low profile 30" Legacy (1 7/8" high)
3250S	Backguard: Low profile 30" Metro (1 7/8" high)
3251-C	Backguard: Low profile 36" Legacy (1 7/8" high)
3251S	Backguard: Low profile 36" Metro (1 7/8" high)
3252-C	Backguard: Standard profile 30" Legacy (6" high)
3253-C	Backguard: Standard profile 36" Legacy (6" high)
3254-C*	Backguard: High back profile 30" Legacy (20" high)
3254S	Backguard: High back profile 30" Metro (20" high)
3255-C	Backguard: High back profile 36" Legacy (20" high)
3255S	Backguard: High back profile 36" Metro (20" high)
3324-C	Oven door outer shell 36" Legacy
3334-C	Side panel right Legacy (30" & 36")
3339-C	Stove top 36" Legacy
3347-C	Side panel left Legacy (30" & 36")
3397-C	Leg Legacy
3424-C	Oven door outer shell 30" Legacy
3430-C	Kick plate 30" Legacy
3439-C	Stove top 30" Legacy
3530-C	Kick plate 36" Legacy
3569S	Door stainless steel hinge
39951S	Backguard: Standard profile 30" Metro (4 1/4" high)
39971S	Backguard: Standard profile 36" Metro (4 1/2" high)
6217	Bake/Broil safety limit (not shown)
6382	Self Clean, resettable, high limit (not shown)
6387	Oven door gasket (high temp) 6 ft. required
7344	Burner valve ignition switch (all models) N.G. & LP
7367	Grill burner valve NA N.G.
7382	Grill burner valve LP
7590	Spark module 0+6, all models
9008	Convection fan motor

* (-C) = Colour to be specified

See our complete line of kitchen appliances:

3010- 30" Classic II Series Refrigerator, 18 cubic feet capacity, bottom mount freezer drawer, and convenient top mount fresh food compartment. Ice maker is available as an option. The Classic series also offers an optional Cowl. Energy efficiency rating 548 kwh/year. Also available in Metro **3220** and Legacy **3060** models.

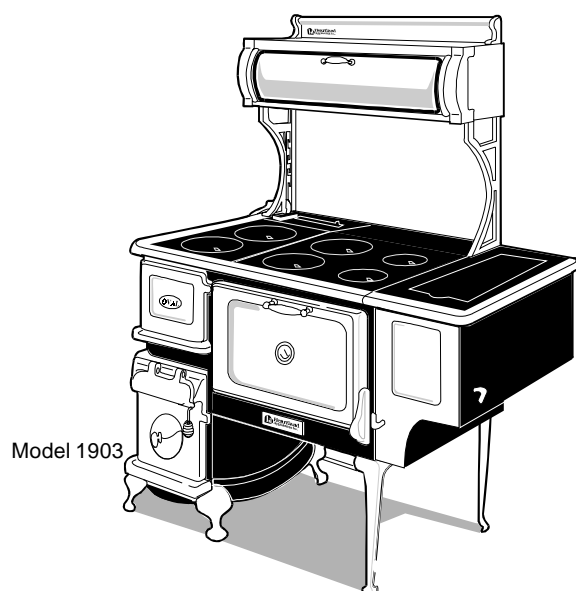
3115- 36" Classic Series Refrigerator, 20 cubic feet capacity, bottom mount freezer, counter depth design. Ice maker is standard. The Classic series also offers an optional Cowl. Energy efficiency rating 481 kwh/year. Also available in Metro **3315** and Legacy **3165** models.

3530- Legacy Gas / Electric kitchen range - 4 sealed gas burners, electric convection oven fits in a 30" opening! Also available in stainless steel as model **3535** Metro. Cooktop versions for both Metro **3805** and Legacy **3800** models are available.

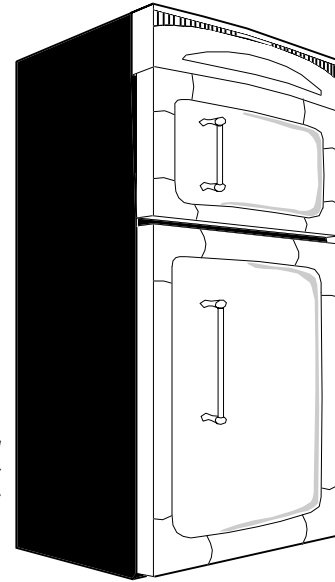
3630- Legacy 36" Gas / Electric kitchen range - 6 sealed gas burners or 4 sealed burners and centre grill! Electric convection oven come standard. Also available in stainless steel as model **3635** Metro. Cooktop versions for both Metro **3825** and Legacy **3820** models are available.

9730 (Built-in)- Dual oven, one convection with a self clean oven , one standard radiant.

4210- 30" Gas / Electric kitchen range - 4 sealed gas burners, electric convection self clean oven fits in a 30" opening!



Model 1903



Model 3110:
shown with the
Optional cowl
(available only
with the Classic
Series)

5210- 48" Gas / Electric kitchen range- 6 sealed gas burners, electric convection self clean oven, dual fuel!

6210- 48" Electric kitchen range - 5 radiant burners under Eurokera Ceramic cooktop, convection self clean oven .

8210- 30" Electric kitchen range - 4 radiant burners under Eurokera Ceramic cooktop, convection self clean oven, fits in a 30" opening!

7100- 48" Gas or propane kitchen range - 6 sealed gas burners, a chef's dream come true!

9100- 30" Gas or propane kitchen range - 4 sealed gas burners, fits in a 30" opening!

1900 (Oval)- Wood burning cookstove-old fashioned cooking available in two models with or without water reservoir

2600 (SweetHeart)- Wood burning cookstove-same as the Oval, in a smaller version!

For more information please call your dealer, or call Heartland Appliances:
Phone 1-800-361-1517 or Fax 1-800-327-5609

Warning: If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury, or death.

Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

What to do if you smell gas

- Do not try to light any appliance.
- Do not touch any electrical switch. Do not use any telephone in your building.
- Immediately call your gas supplier from your neighbour's phone. Follow the gas supplier's instructions.
- If you can not reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation. Open a window. For more effective ventilation, increase the level of mechanical ventilation.

- FOR YOUR SAFETY -

Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this appliance.

- Do not use the range as a heater.
- Do not heat unopened glass or metal containers in the oven.
- Grease accumulation is the cause of many cooking fires. Clean the oven and broiler compartment regularly.
- Do not attempt to extinguish a grease fire with water. Cover grease fires with a pot lid or baking soda.
- Avoid the use of aerosol containers near the range.
- Never place pans, cookie sheets or roasters directly on the oven bottom - use the rack in its lowest position.
- Do not cover the entire bottom of the oven with aluminum foil. Allow at least 1" (2.5 cm) of space all around pots, pans or cookie sheets in the oven to permit convection air flow.



To reduce the risk of tipping of the appliance, the appliance must be secured by properly installed anti-tip devices. To check if the devices are installed properly, remove (necessary part or parts) and verify that the antitip devices are engaged.

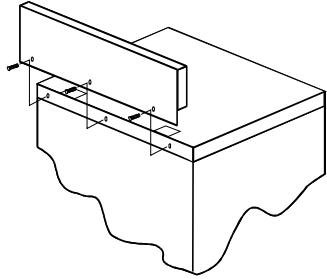
WARNING

- All ranges can tip
- Injury to persons could result
- Install anti tip devices
- packed with range
- See installation instructions

Air Shutter Adjustment - Metro & Legacy II Serial Numbers HPF#####

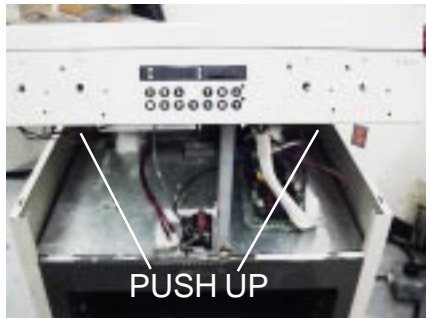
IMPORTANT: ALL GAS WORK TO BE PERFORMED BY A QUALIFIED GAS TECHNICIAN.
Air Shutter Adjustments may be needed in the field after conversion or new appliance installation.

Step 1: remove backguard held by 3 screws and washers.

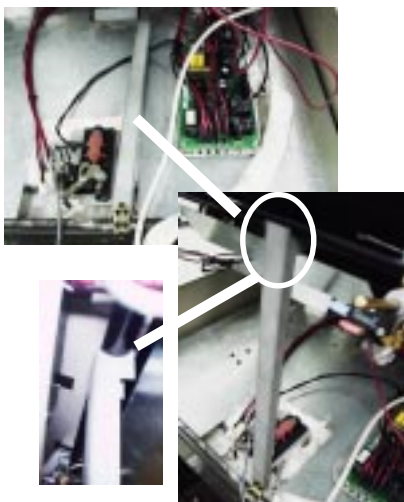


Step 2: Remove burner rings, grates, etc. from top.

Step 3: Push up on stove top. A sturdy tap may be needed to dislodge pems holding top to stove



Step 4: Using support bar, swing up and attach to manifold.



Step 3: Remove 4 screws securing metal partition for burner access.



Step 4: Air shutter adjustment for simmers: intake hole covered 1/4 for LP & 1/2 for Nat Gas. Simply move metal sleeve to open or close the air shutter as needed.



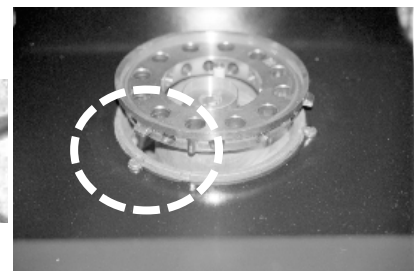
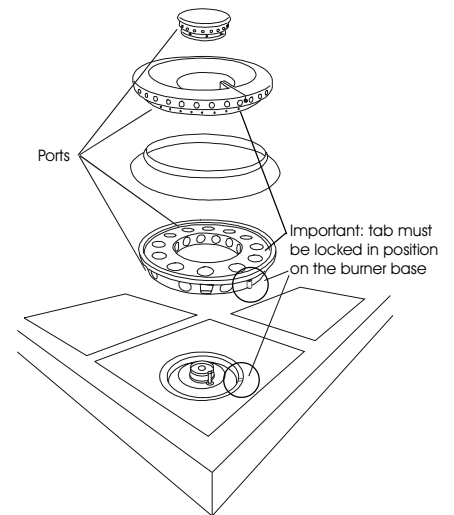
Step 5: Air Shutter Adjustment for main burners: air gap between jet and sleeve is 1/2" L/P; 1/4" Nat Gas



Step 6: Grill models only. Air shutter adjustment: LP fully open, Nat Gas open 0.40".

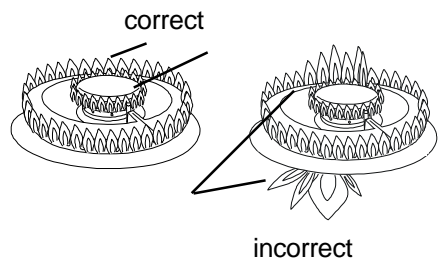


Step 7: Burner cap assembly: caps must "lock" in place to ensure a flat surface is provided and flames are evenly distributed out of cap ports.



example of improper assembly.

Note: Improper assembly causes erratic flames & continuous sparking (could lead to component failure)



Appendices

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Metro / Legacy Series

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Please note: Rack locations are described as “position 1” “position 2”, etc. Position 1 is the lowest rack location, position 2 is the next rack location and so on.

The last available location in the rack (position 4) is to be used only with the “offset rack”. Do not use a standard rack in this position.

The offset rack can also be used in position 1 to get closer to the element for quick browning of bottom of foods, such as browning pizza or pie bottoms.

Cooking Guides

Meat Roasting Guide

Please refer to guide on following page.

All times are approximate since variables such as size, shape, thickness and temperature of meat will affect the cooking time. Use a meat thermometer inserted in thickest part of meat, avoiding bone and muscle to accurately determine doneness. Thick boneless meats may take slightly longer to cook. Place roasts fat side up; for lean meats rub lightly with oil.

Roasts cooked by convection mode will be moist and juicy on the inside and seared and browned on the outside. Convection mode may cook slightly faster, especially with large roasts; therefore meat should be checked shortly before the suggested minimum cooking time.

Meat will continue to cook after removal from oven. Therefore it can be removed from oven about 5 degrees below desired temperature. Allow to stand 15 minutes before carving.

RACK POSITION: For standard roasting use rack position 2. For convection roasting use roast/broil rack locked into position on broiler pan on rack position 1.

OVEN TEMPERATURES: Unless otherwise indicated preheat standard oven to 325°F / 160°C. Roasting may also be started at 450°F/230°C for 15 minutes and then reduced to suggested temperature.

Convection oven does not need to be preheated and temperatures may be reduced by 25°F / 15°C. Convection mode may cook faster so experiment and keep records of preferred temperatures and times.

Meat Roasting Guide

Meat	Cut	Degree of “Doneness”	Internal Temperature		Approximate Cooking Time	
			°F	°C	Min./lb.	Min./kg.
Beef	Sirloin or rib roast	Rare	140	60	20-25	45-50
		Medium	160	70	25-30	55-60
		Well done	170	75	30-35	65-70
	Rump, round - roast at 275F/140C	Rare	140	60	40-45	80-85
		Medium	160	70	45-50	90-95
Veal	Leg, loin, rib roasts	Medium	160	70	30-35	65-70
		Well done	170	75	35-40	75-80
Pork	Leg, loin	Done when there is a hint of pink when sliced	160	70	20-25	45-50
	Crown roast		160	70	15-20	25-30
	Shoulder roast		160	70	25-30	35-40
Ham	Smoked, pre-cooked	Heated until hot	140	60	10-15	22-25
Lamb	Leg	Rare	140	60	20-25	45-50
	Leg, shoulder roasts	Medium	160	70	25-30	55-60
		Well done	170	75	30-35	65-70
	Rack - roast at 400F/200C	Rare to medium	140 to 160	60 to 70	10-18	20-35

Poultry Roasting Guide

All times are approximate since variables such as size and temperature of poultry will affect the cooking time. Use a meat thermometer inserted in inner thigh, avoiding bone to accurately determine doneness. Rub surface lightly with oil.

Poultry cooked by convection mode will be moist and juicy on the inside and seared and browned on the outside. Convection mode may cook slightly faster especially for larger birds; therefore poultry should be checked shortly before the suggested minimum cooking time.

Poultry will continue to cook after removal from oven. Therefore it can be removed from oven 5°F below desired temperature. Allow to stand 15 minutes before carving.

RACK POSITION: For standard roasting use rack position 2. For convection roasting use roaster/broiler rack locked into position on broiler pan on rack position 1.

OVEN TEMPERATURES: Unless otherwise indicated preheat standard oven to 325°F / 160°C.. Roasting may also be started at 450°F/230°C for 15 minutes and then reduced to suggested temperature.

Convection oven does not need to be preheated and temperatures may be reduced by 25°F / 15°C. Convection mode may cook faster so experiment and keep records of preferred temperatures and times.

Meat	Cut	Approximate Weight		Internal Temperature		Approximate Cooking Time	
		Lbs.	Kg.	°F	°C	Min./lb.	Min./kg.
Turkey	Stuffed	6-8	3-3.5	180	82	30	60
		10-12	4.5-5.5			23	45
		16-22	7-10			15	30
	Unstuffed	6-8	3-3.5	170	77	25	50
		10-12	4.5-5.5			18	35
		16-22	7-10			13	25
	Half breast, boneless or leg	1	0.5	170	77	60-75 total	
Chicken	Capon	5-8	2.3-3.6	170	77	18-20	40-45
	Chicken, quarters	3-4	1.3-1.8			20-25	45-50
	Chicken, whole, unstuffed						

Broiling Guide

All times are approximate since variables such as thickness, temperature and individual preferences will affect the cooking time. Broiling is done with the door shut and the broil temperature may be adjusted in 5-degree increments. High is 550°F/290°C and generally used for quick searing and for rare meats. Medium - High is good for cooking meat well done. Lower temperatures are useful for melting cheese, browning meringues, etc.

The closer the meat is placed to the broil element, the faster the surface browns which is very good for rare meats. The further away the meat is placed the slower the surface will brown and this is best for more well done meat or thicker cuts.

Broil meat on lightly greased broiler pan or on roaster/broiler rack locked in the broiler pan provided. Convection broil is very useful for thick pieces of meat and should be done on the roaster/broiler rack so hot air can circulate around the meat. Turn meat with tongs, not a fork so as not to pierce meat and loose juices. To test for doneness make a small slash in center of meat not at the edge where more juices will be lost.

RACK POSITION: The positions of racks may be adjusted for desired results. For standard broiling on broiler pan use rack position 2 or 3 or on roaster/broiler rack on rack position 2.

Meat	Cut	Degree of “Doneness”	Thickness		Approximate Cooking Time In minutes
			In.	Cm.	
Beef	Steaks	Rare	¾-1	2	5-6/side
		Medium			7-8/side
	Ground beef patties	Well done or internal temperature of 160F/70C			6-8/side
Pork	Pork chops or kabobs	Until no longer pink	¾-1	2	5-6/side
Lamb	Lamb cops or kabobs	Medium-rare	1	2	5-7/side
Chicken	Chicken parts	Until juices run clear			25-40
	Boneless breasts	Until no longer pink			6-8/side
Fish	Whole or steaks	Until it flakes with a fork			10/inch (2.5 cm)
	Boneless fillets				5-10 total
	Lobster tails, thawed				8-10 total

Baking Guide

For best results preheat the oven for standard conventional or convection cooking. Convection mode may cook faster and in some cases the temperature may be lowered by 25°F / 15 °C. Foods that require surface browning are greatly enhanced by convection cooking. Bake cookies on baking sheets provided for convection mode so that the air can circulate properly.

RACK POSITIONS: Many items such as cookies, muffins, cakes, breads etc. can be cooked on multiple racks at one time. Generally rack positions 1, 2 and 3 are used for cookies, etc. while cakes use rack positions 1 and 3. When baking cakes or casseroles on multiple racks, stagger the positions of pans in opposite corners of oven so they are not directly one over the other and leave about 1 1/2" / 2.5 cm between pans and sides of oven.

Multiple pans may take slightly longer to cook. Deep, dense moist quick breads (carrot or zucchini) may be best cooked in standard mode, so experiment and keep records of preferred rack positions, temperatures and times.

Food Group	Baked Good	Suggested Oven Temp.		Suggested Cooking Time In Minutes
		°F	°C	
Breads	Yeast loaf	400	200	35-40
	Yeast rolls	375	190	15-20
	Pizza	425	220	20-30
	Muffins	375	190	20-25
	Quick breads (fruit and nut)	350	180	45-60
	Tea biscuits	450	230	12-15
Cakes	Layer	350	180	30-40
	Angel food	325	160	30-60 (depending on recipe directions)
	Cupcakes	350	180	25-30
	Loaf or pound	325	160	60
Pies	Shells without filling	425	220	10-12
	Double crust with Filling	425/220 at first; then 375/190		15 at first: then 40-45
Cookies	Drop or refrigerator	375	190	8-12
	Rolled			8-10

Grilling Guide

(For 36" units with grill feature)

Generally we recommend preheating the grill 10 minutes on high. Then follow the guide below.

When grilling roasts and thick meats sear on high then reduce heat to allow food to cook throughout and not burn. Turn meats once after juices appear on the surface. Flare-ups will naturally occur when fat falls on the flame so do not leave unattended. Until flaming subsides reduce heat and use a long handled spatula or tongs to move meat to a different area of grill. Brush BBQ sauces on during last few minutes of grilling. To test for doneness make a small slash in center of meat, not at the edge where more juices will be lost.

Meat	Cut	Flame Size	Thickness		Approximate Cooking Time (in minutes) & Comments
			Inches	Cent.	
Beef	Steaks	High	¾-1	2	5-7 total, turning once
	Ground beef patties	Medium	¾	2	8-15 total, turning once & cooking until well done
Pork	Hot dogs	Medium			5-10, turning once
	Pork chops or kabobs	Medium to sear each side; then low	¾-1	2	5/side to sear; then 30-40 or until no longer pink
Lamb	Lamb chops or kabobs	High	¾-1	2	5-7 total, turning once
Chicken	Chicken parts, with bone and skin	Medium to brown; then low to finish			5/side to brown; then 30-40 until juices run clear
	Boneless, skinless breasts	Medium to brown; then low to finish			5/side to brown; then 10-20 until no longer pink
Fish	Whole or steaks	Medium	¾-1	2	8-10 total or until it flakes with fork
	Boneless fillets	Until it flakes with fork			5-10 total
	Lobster tails, thawed				8-10 total